



2003 California Cuvée Syrah

Appellation: California

Alc.: 15.5%

Production: 429 cases

Aging: 18 months, 60 gallon barrels; 100% French Oak

Composition: 85% Syrah and 15% Petite Syrah

Vineyard Practices

It's always interesting for us to blend together our different vineyards and see how the combination takes on a life of its own. Each year we select barrels from different cooperages and combine them with our different vineyard sources. Every year the flavors profiles vary slightly, but always to make very complex wines with lots of extraction.

Cellar Procedures

For our 2003 California Cuvée, all lots were kept separate till we put together the final blend. Our blend is primarily made up of our Ventana, Rockpile, Rhodes and Frediani vineyards. The lots were cold soaked for 2 days before inoculating with different Rhone isolated yeasts. The different lots were punched down 5 times per day by hand to ensure maximum color and flavor extraction.

The cooperages that were used are a combination of some of our favorites: Meyrieux, Seguin Moreau, and Saury. Meyrieux barrels bring a combination of smoke and toast that we love. A big, bold barrel for big, bold wines. Our Seguin Moreau barrels are made from the U-stave process where U-shaped grooves are carved out of the inside staves of the barrel to give greater oak surface contact to the wine. We believe these barrels give our wines a great mid-palate that many wines are missing, along with a hint of vanilla. Saury barrels give a sense of elegance to the wine. The aromatics are always very floral with hints of Lavender.

Tasting Notes

Always a blend of the different vineyards and different parcels from these vineyards that we feel will show the greatest expression of what Syrah can achieve. This year's is the most full bodied, and powerful version so far. A beautiful black/purple color is followed by aromatics and flavors of black cherry, with roasted herbs de Provence, crushed white pepper, stone fruit, with a touch of crème de cassis.