



## **2003 Frediani Petite Syrah**

Appellation: Napa Valley  
Harvest Date: 9/20/03 & 9/24/03  
Tons: 6.94  
Brix: 30, 27.9, 28.3  
Alc.: 17.1%  
pH: 3.65  
TA: .74 g/100ml  
Yeast: D80/43/Syrah/D21  
Malo-Lactic: 100%  
Production: 175 cases  
Vineyard Clone: Unknown  
Vineyard Age: 60-150 years  
Rootstock: St. George  
Vine Spacing: Mixed  
Trellis: Head Trained/Dry Farmed  
Soil Type: Unknown  
Elevation: 1200 feet  
Aging: 16 months, 60 gallon barrels; 90% French Oak, 10% American Oak, 55% New Oak  
Composition: 100% Petite Syrah

### **Vineyard History**

Al Frediani has owned the Frediani Vineyard since, well, a really long time. Somewhere between the Great Depression to the end of World War II, we're just not sure. One thing we do know for sure is this: it makes great Petite Syrah and has a lot of rattlesnakes.

Located just outside of Calistoga, the fruit from this vineyard is a combination of 3 different blocks: Hillside, Creek side, and Corner. The Hillside and Corner are 60-80 years old, and the Creek side is around 150 years old. The vineyard is head trained and dry farmed, producing a wine of deep color and concentration. The 2003 vintage is no exception. The color is so dark it literally sticks to the side of the glass.

### **Cellar Practices**

All 3 lots of the Frediani Petite Syrah are harvested and fermented separately. The lots are then pressed separately into specially chosen oak barrels. The hillside is the most concentrated of the three lots, so it receives heavily toasted French barrels from Meyrieux. For the Corner, we try to use barrels that complement its elegance and finesse without overpowering the wine, for this we chose Chalufleur and D&J. The Creek side provides a lot of the spice to the wine, so we like to use barrels by Billon for this lot. The wines are then blended before bottling to make a powerful wine that maintains a sense of balance and place.

### **Tasting Notes**

Like a deep dark secret, this is a mesmerizing wine from the almost midnight black color to the aromatics of blackberry concentrate, wrapped in a caramelized vanilla bean. Although powerful and a bit broad shouldered, it still shows enough finesse that with a few hours of decanting, one could only be astonished by this wine.

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