



## **2003 Rockpile Vineyard Syrah**

Appellation: Rockpile  
Harvest Date: 10/17/03  
Tons: 8.6  
Brix: 26.2  
Alc.: 16.1%  
pH: 3.94  
TA: .81 g/100ml  
Yeast: D80, Syrah, D43, D21, Native  
Malo-Lactic: 100%  
Production: 398 cases  
Vineyard Clone: Estrella  
Vineyard Age: 6 years  
Rootstock: 110R  
Row Spacing: 9' x 6'  
Soil Type: Red Soil/Metamorphosized Basalt  
Elevation: 2000 feet  
Aging: 18 months in 60 gallon barrels; 92% French Oak, 8% American, 100% New Oak  
Composition: 100% Syrah

### **Vineyard History**

This is our 3<sup>rd</sup> Vintage from the Rockpile Vineyard. The Rockpile AVA produces outstanding wines and we believe the Rockpile Vineyard is one of the best examples of this appellation. With a strong coastal influence, temperatures are kept moderate during the day and cool at night. At 2000 feet, it has the highest elevation in the region. This puts it above the fog line giving the vines more sun exposure, thus better ripening.

Our commitment to this vineyard is definitely for the long term. We believe this area produces the most "Hermitage" like wines in California.

### **Cellar Procedures**

Upon arrival at our facility, we immediately crushed and de-stemmed the fruit into ½ ton open top fermenters and cold soaked for 3 days. The fruit was fermented in the same ½ ton open tops using a combination of various yeasts isolated from the Rhone region of France. Temperatures were allowed to reach 90 degrees F allowing for greater color extraction. Punch downs were done by hand five times per day to extract even more color and to help round out the tannins in the wine. The wine was pressed into barrel and allowed to finish malolactic fermentation.

A wine of dense purple color followed by aromatics of sweet, wild red and black berries intertwined with the intoxicating perfume of smoked game, vanilla, minerals and roasted herbs. Rich, lush, and concentrated, and compelling best describes the amazing texture profile of this full-bodied wine.

### **Tasting Notes**

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