



2002 Caldwell Vineyards Syrah

Appellation: Napa Valley
Harvest Date: 10/8/02 & 11/15/02
Tons: 4.14
Brix: 27
Alc.: 15%
pH: 3.73
TA: .58 g/100ml
Yeast: D80/Syrah/D21/43
Malo-Lactic: 100%
Production: 277 cases
Vineyard Clone: Estrella/470/383174
Soil Type: Aiken Series
Elevation: 500 feet
Aging: 18 months, 60 gallon barrels; 100% New French Oak
Composition: 100% Syrah

Vineyard History

The Caldwell Vineyard is 123 acres, with 60 of them planted to grape vines. It sits 500 feet above sea level giving panoramic views of Napa Valley, Mayacamas and Vaca Ranges.

Grapes were first planted at the Caldwell site in 1982 with cuttings brought into the country using "creative" means. His nursery is now a major source of French clones to other vineyards. The fruit for JC Cellars is sampled from 3 different lots each with its own expression of the vineyard.

The soil at the vineyard is very shallow at 2 ½ feet deep. It's primarily a reddish soil with volcanic ash and rocks mixed in for good measure. This type of soil is technically referred to as Aiken Series. All of this adds up to great drainage and poor nutrients. Or to put it another way, great wine grapes.

The weather at Caldwell Vineyards has a lot of similarities to its neighboring AVA, Carneros. The cool breezes brought in from San Pablo Bay help to moderate temperatures during the summer, providing for a long growing season. The vineyard sits above the fog line giving the vineyard full sun exposure; ensuring great hang time and fully ripened Syrah.

Cellar Practices

One of our best vineyard sources for Syrah, the fruit is treated with meticulous care. Immediately crushed/destemmed into ½ ton open top fermenters and cold soaked for 3 days. Once inoculated with a combination of yeasts isolated from the Rhone region, the must was punched down five times a day by hand. The temperatures reached just over 90 degrees F at the peak of fermentation.

This year was very exciting for us because we had the chance to work with some of the newer clones that John Caldwell planted. Overall, I think the combination of these new clones, different strains of yeast, and a more diverse selection of cooperages makes this one of the most complex Caldwell Syrah's we've ever made.

Tasting Notes

A perfect combination of California ripeness and the soul of the Northern Rhone are found in this Syrah. This wild blackberry and cassis fruit bomb is laced with hints of smoked game, roasted herbs, vanilla bean and lavender.

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