



## **2004 A LA CAVE SYRAH**

### **WINEMAKER'S NOTES**

Every year at JC Cellars we are looking for new and exciting Syrah vineyards. Many of these new vineyards are so small that it makes for the perfect addition for our A La Cave program. This big, full-throttle wine contains loads of extracted blueberries and black cherries with an elegant, spicy finish. A touch of oak helps to round out and complete the finish.

*Varietal blend: 100% Syrah*

### **VINTAGE**

The 2004 growing season experienced a very early, warm spring followed by very moderate summer conditions. Early September brought some heat spikes around Labor Day, and then temperatures decreased to allow for extra hang time. Crop size for these vineyards was extremely low.

*Grapes: (Average) 27.9 degrees Brix with 0.7% initial acid and 3.88 pH*

### **VINEYARD**

The majority of the grapes in this wine are from the Vici Vineyard. Planted in 1999 with the help of John Caldwell, the vineyard is located just outside of Coombsville at a 300 ft. elevation. The section from where we source our fruit is planted with the 470 clone of Syrah. Far and away our favorite clone of Syrah. Producing very low yields, with small and loose clusters it is a grape grower's nightmare but a winemakers delight.

*Grape Sourcing: California*

### **FERMENTATION AND AGING**

Once the fruit arrives at the winery, we immediately de-stem the fruit and cold soak for three days to help extract as much color and flavors as possible. The fruit is then fermented in half-ton open top fermenters and punched down 5 times per day by hand. We used three different types of yeast, Northern and Southern Rhone yeasts that we feel highlight fruit sources and Syrah. Fermentation temperatures are not allowed to rise above 90 degrees F. The wine is then pressed into barrel. We rack only once just before we bottle. 174 cases produced. Unfined and unfiltered.

*Wine Analysis: 0.68% total acid, 3.77pH, 15.1% alcohol, by volume*

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