



**2004
CALDWELL VINEYARD
SYRAH**

WINEMAKER'S NOTES

A perfect combination of California ripeness and the soul of the Northern Rhone are found in this Syrah. Our Caldwell Vineyard Syrah is sourced from 3 different sections, all containing various Entav clones. The wild blackberry and cassis fruit are laced with hints of smoked game, roasted herbs, vanilla bean and lavender. All clusters are hand-sorted, de-stemmed, fermented in ½ ton open top bins, punched down 5 times per day, then pressed directly into burgundian French oak barrels.

Varietal blend: 100% Syrah

VINTAGE

The 2004 growing season experienced a very early, warm spring followed by very moderate summer conditions. Early September brought heat spikes around Labor Day, and then temperatures decreased to allow for more hang time. An early harvest was predicted because bud break, bloom, and veraison were ahead of normal. Crop size for Caldwell Vineyard was our lowest ever, producing dark, yet elegant Syrah. We harvested the Syrah a full 24 days earlier than the previous vintage, which gave us very ripe fruit with more balanced acids.

Grapes: (Average) 27.5 degrees Brix with 0.55% initial acid and 4.06 pH

VINEYARD

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 was 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. Each lot was picked individually to ensure fully ripened fruit while still maintaining the vineyard's terroir.

Grape Sourcing: Caldwell Vineyard, Napa Valley AVA

FERMENTATION AND AGING

One of our best vineyard sources for Syrah, the fruit is treated with meticulous care. Immediately de-stemmed 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. Unfined and unfiltered.

Wine Analysis: 0.69% total acid, 3.81pH, 15.3% alcohol, by volume