



2004
FESS PARKER'S VINEYARD
SYRAH

WINEMAKER'S NOTES

This perfumed, elegant wine comes from 2 different vineyards owned by Fess Parker in the Santa Ynez Valley. Seductive aromas and a fine, silky texture are the signatures of these vineyards. The wine is our most "Pinot Noir" like Syrah exuding red berries, blueberry, complex spice, and mineral. 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: 90% Syrah, 10% Petite 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 more hang time. An early harvest was predicted because bud break, bloom, and veraison were ahead of normal. Crop size for Fess Parker Vineyard was very low, producing a wine with good concentration and complexity. We harvested the Syrah a full 3 weeks earlier than the previous vintage, which gave us very ripe fruit with balanced acids.

Grapes: (Average) 25.8 degrees Brix with 0.58% initial acid and 3.66 pH

VINEYARD

Fess Parker Vineyard Syrah is chosen from different blocks of the 38 acres of syrah planted. The combination of warm daytime temperatures and cool evenings resulting from the unique east-west orientation of the Santa Ynez Valley creates ideal conditions for grape maturation. The Petite Syrah is planted on the upper mesa behind the winery, well above the valley floor. This is also the 2nd vintage that contains fruit from the highly anticipated Camp 4 Vineyard, 1,400 acres purchased in 1999. A 250-acre block has already been planted with mainly Rhone varieties. This vineyard is located to the southwest of the winery. It contains a sandy loam soil and slightly warmer climate. The newer clones from this vineyard have helped us to make the best Fess Parker Syrah so far. It's showing more depth and concentration, while still showing its cooler climate characteristics.

Grape Sourcing: Fess Parker Vineyard, Santa Barbara AVA

FERMENTATION AND AGING

The fruit is de-stemmed into ½ ton open tops for fermentation after a 3-day cold soak. Our Fess Parker Syrah is hand punched down 5 times per day for maximum extraction of color and flavors. Once pressed into burgundian French oak barrels (60% new oak), the Syrah was racked only once before bottling to help open up the aromatics while maintaining its cool climate characteristics. Aged in barrel for 16 months and bottled unfiltered, unfiltered. 663 cases produced.

Wine Analysis: 0.68% total acid, 3.73 pH, 15.4% alcohol, by volume

55 4th Street, Oakland, CA 94607 tel: 510 749 9463 fax: 510 864 0897
www.jccellars.com wine@jccellars.com