



**2004
PHILARY VINEYARD
SYRAH**

WINEMAKER'S NOTES

This powerful, yet elegant wine comes from the low-yielding Philary Vineyard located in the Atlas peak region of Napa Valley. Exotic flavors and a dark, rich color are what keep the demand so high for this limited-quantity wine. The wine shows dark fruit flavors of plums, along with lavender, black olive, and smoke. All of the grapes are hand-sorted, de-stemmed, fermentation in ½ ton open top fermenters, gentle pressing by hand in a wooden basket press and aging in 100% new 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 some heat spikes around Labor Day, then temperatures decreased to allow for more hang time. An early harvest was predicted because budbreak, bloom, and veraison were ahead of normal. Crop size for Philary Vineyard was our lowest ever. We harvested the Syrah a full 3 weeks earlier than the previous vintage, which gave us fully ripened fruit with balanced acids.

Grapes: (Average) 29.7 degrees Brix with 0.89% initial acid and 3.88 pH

VINEYARDS

Philary Vineyards located at almost 1000 feet above sea level overlooking the southern part of the Napa Valley. The vineyard consists of two separate blocks, each with 250 Syrah vines. The first block was planted in March 1996. The second block was planted in March 1998.

The planting of each block was a physical challenge created by the unique nature of the property. The combination of extremely rocky soil, steep slopes, uneven terrain and limited physical access precluded the use of any machines or equipment that would typically be used for vineyard preparation and instillation. The property dictated that both blocks would have to be established by hand. Thousands of rocks were physically removed to try to clear the vineyard sites for planting which out of necessity was 3 feet between vines and 3 feet between rows (3x3). There was not enough soil existing for planting. Dirt was hand carried in 5-gallon buckets into the vineyard sites. Many rocks were too large to remove and remain in both blocks. As a result, the vine rows could not be made either straight or level.

Compulsive consistency and obsessive quality control have allowed the vineyard to express the character of the property. At Philary Vineyards, the term "Terroir" is spelled with a capital T.

Grape Sourcing: Philary Vineyard, Napa Valley AVA

FERMENTATION AND AGING

Due to the size of the vineyard, we received just one ½ ton of fruit. We could actually fit all fruit into the back of an old pickup truck for the drive back to Oakland. The fruit was de-stemmed into small open top fermenters and inoculated with Rhone isolated yeasts after a 3 day cold soak. Also due to the small lot, necessity dictated that we press the wine in a small manual basket press. This is truly an artisan wine. Everything is done by hand, from planting the vines to putting the labels on the bottle. 34 cases produced, unfinned and unfiltered.

Wine Analysis: 0.62% total acid, 4.12 pH, 16.5% alcohol, by volume