



2004
ROCKPILE VINEYARD "HALEYS RESERVE"
SYRAH

WINEMAKER'S NOTES

This is the most powerful and intense wine to come from Rockpile Vineyard to date. We are now onto our fourth vintage of producing Syrah from this vineyard, with this being our lowest tonnage per acre yet. Red and black fruits, with a mineral backbone are the hallmarks of this wine and this up-and-coming appellation. A wine of great depth and concentration, Rockpile Vineyard Syrah exhibits extracted fruit character, spice box, wet stone, and smoky notes followed by JC Cellars signature supple mouthfeel. All clusters are hand-sorted upon arrival, de-stemmed into ½ ton open-top fermenters, punched down 5 times per day, and pressed directly into 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, temperatures then decreased to allow for more hang time. An early harvest was predicted because budbreak, bloom, and veraison were ahead of normal. Crop size for Rockpile Vineyard was down about 40%, while most other surrounding areas were down about 20%. We harvested the Syrah a full 2 weeks earlier than the previous vintage, which gave us fully ripened fruit with balanced acids.

Grapes: (Average) 27.8 degrees Brix with 0.95% initial acid and 3.87 pH

VINEYARDS

This is our 4th Vintage from the Rockpile Vineyard. The Rockpile AVA produces outstanding wines and we believe the Rockpile Vineyard is one of the best examples of this appellation. With a strong coastal influence, temperatures are kept moderate during the day and cool at night. At 2000 feet, it has the highest elevation in the region. This puts it above the fog line giving the vines more sun exposure, thus better ripening. Recently some newer clones of Syrah have been planted at Rockpile, namely 174 and 470.

Grape Sourcing: Rockpile Vineyard, Rockpile AVA

FERMENTATION AND AGING

Upon arrival at our facility, we immediately de-stem the fruit into ½ ton open top fermenters and cold soak for 3 days. The fruit was fermented in the same ½ ton open tops using a combination of various yeasts isolated from the Rhone region of France, and one yeast isolated from Rockpile itself. Temperatures were allowed to reach 90 degrees F allowing for greater color extraction. Punch downs were done by hand five times per day to extract even more color and to help round out the tannins in the wine. The wine was pressed into 100% new burgundian-shaped French oak barrels and allowed to finish malo-lactic fermentation.

Wine Analysis: 0.75% total acid, 3.78 pH, 15.3% alcohol, by volume

Retail Price: \$50