

PEDRONCELLI

DRY CREEK VALLEY

SYRAH

ESTATE VINEYARDS

2004



ALC. 14.3% BY VOL.

Sonoma County

TASTING NOTES

Deep inky purple in the glass. Rich aromas of ripe berry and black pepper spice frame the wine. Concentrated flavors of blackberry, currants and green tea highlight this Syrah with well-balanced tannins providing structure. Expect this wine to take on complexities for the next 5-7 years or enjoy now.

ESTATE VINEYARD

Rhone varietals have been planted in the valley for more than 30 years beginning with the most well known: Syrah. John Pedroncelli and vineyard manager Lance Blakeley planted 2 acres in 1998 and the varietal has done quite well, thriving in its own microclimate of hillside and rocky soil on our home ranch vineyard.

WINEGROWING

In early September we harvested just over 4 tons of fruit that had an average brix of 26 degrees. The ripeness really allowed the concentrated fruit to come through matched with good acids.

The lot was destemmed, but only 50% of the load was crushed. Retaining a portion of whole berries aids in preservation of the fruity characteristics in the wine. It was inoculated with yeast and, following fermentation in the temperature controlled stainless steel tank, the wine was racked and transferred to barrels. The wine was aged for 17 months in new and seasoned American oak barrels.

TECHNICAL NOTES:

Appellation: Estate Vineyard, Dry Creek Valley,
Sonoma County
Composition: 100% Syrah
Barrel Aging: 17 months in American oak barrels
Alcohol: 14.3%
pH: 3.55
Total acidity: 0.645g/100ml
Bottled: June 2006
Production: Limited