

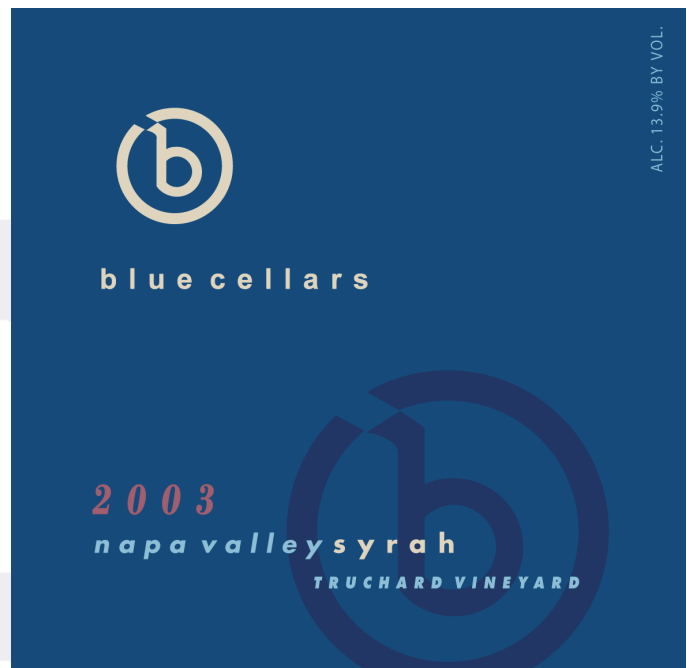


blue cellars 2003
napa valley syrah

TRUCHARD VINEYARD

Technical Notes

Vintage	2003
Composition	100% Syrah
Appellation	Napa Valley "Carneros"
Vineyard	Truchard
Harvest Brix	25.6
pH	3.8
TA	.59 g/l
Alcohol	13.9%
Retail	\$ 45.00



Winemaker's Notes

In an excellent first production, it is unfortunate only 190 cases of this hand crafted 2003 Syrah was created. After harvesting the grapes at peak ripeness, the fruit is hand sorted, destemmed, and gently crushed into open top fermenters with approximately 80% of the whole berries left to cold soak on the skins for 3-5 days. Ten percent of the juice was drawn off after crushing to concentrate the flavors. As the indigenous microflora begin to show activity, cultured yeast is added to the fermentation. Throughout the fermentation, hand punch downs are performed twice daily. Ten to fifteen days later, the wine is pressed directly to barrels where it is aged for 16 months in approximately 35% new French and American oak.

A wine of dense blue color followed by a rich nose of blueberry, black current, cream and white pepper, framed by accents of nutmeg, vanilla, and hint of bacon fat. Soft and viscous on the palate with silky mouth filling tannins of rich fruit followed by a long finish of lush berry and sweet oak.