



blue cellars® 2004
napa valley syrah

TRUCHARD VINEYARD

Technical Notes

Vintage	2004
Composition	100% Syrah
Appellation	Napa Valley "Carneros"
Vineyard	Truchard
Harvest Brix	25.0
pH	3.78
TA	.38 g/l
Alcohol	14.1%
Retail	\$ 45.00

Winemaker's Notes

This outstanding second production, only 300 cases of hand crafted 2004 syrah were made. This French Rhone varietal from Napa's famed Truchard Vineyard comes from a small block of volcanic rock and ash soils. After harvesting the grapes at peak ripeness, the fruit is hand sorted, de-stemmed, 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.

This class-act wine pours forth a deep, velvety violet-blue hue that only hints at its depth. On the nose, the fruit comes first - aromas of juicy black currants, ripe and luscious but not overly ripe, followed by layers of cedar, pink peppercorn spice and fennel, ending on a subtle note of tanned leather. Like the aroma, black current dominates a pleasantly mild French oak, rich round accents of nutmeg and vanilla, ending with a whisper of black licorice nestled on an amazingly long finish.

