

2005 Arger-Martucci Vineyards Syrah - Gold Medal Winner!



A Gold Medal Winner at the 2008 Orange County Fair, the 2005 Syrah was harvested on November 2nd from our Odyssey Vineyard on Atlas Peak. This vineyard is situated 1350 feet above the valley floor. The grapes were de-stemmed then cold-macerated for 3 days then fermented for an additional 25 days on the skins. While the 2004 was a classic Napa style Syrah, the 2005 is a bigger mouthful. A bit richer in texture, it gives off the classic white pepper bouquet with hints of black cherry. This wine was so intense we blended it with 4% Merlot to soften it a bit. The result is a rich-textured mouth feel with flavors of cherry and leather that linger on the palate. 960 cases produced.

