

2002 Syrah

- Vintage:** The 2002 vintage was another outstanding harvest. Excellent springtime conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended “hang-time”. Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage have intense aromas, ripe flavors, and excellent balance.
- Vineyard:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 5 - 12 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.
- Harvest:** October 5 - 11 • 24.6 °Brix • 3.60 pH • 7.1g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2003. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 12 years.
- Wine Analysis:** 14.3 % alcohol • 3.75 pH • 6.4 g/l TA
- Tasting Notes:** Aromas of cassis, ripe cherry, and white pepper; with hints of vanilla and tobacco. The mouth is layered with flavors of blackberry jam, plum, and red currants; with a touch of mineral and cracked black pepper. Round tannins provide an opulent finish of fruit and spice.
- Release Date:** September 1, 2005
Bottle Price: \$28.00