



BELL

WINE CELLARS

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Syrah 1998 Canterbury Vineyard Sierra Foothills

In 1997 we produced our first Syrah from Ian and Elena Renner's Canterbury Vineyard at the 2,200 foot elevation in the Sierra Foothills. Uniquely situated on a peninsula surrounded on three sides by the large New Mellones Dam, the vineyard enjoys a microclimate with warm sunny days, no fog, and moderated by cool afternoon breezes off the dam. Well drained soils with a shallow layer of schist restricts root growth, resulting in vines yielding intensely flavored fruit.

Vinification

Syrah grapes were hand-harvested and delivered to the winery in small picking boxes to minimize fruit damage. Grapes were gently crushed to minimize crushing of berries and maximize fruit character. We fermented at 85 degrees-F with a Syrah yeast strain, and extracted color utilizing gentle irrigation over the skins. Following fermentation the wine underwent malo-lactic fermentation and was then racked to barrel. The wine was barrel aged in a combination of French and American oak barrels for 19 months. Forty percent of the cooperage were new barrels. The wine was not fined and received one filtration prior to bottling. The resulting blend received three months of bottle age prior to release.

Tasting Notes:

Our 1998 Syrah exhibits wonderful varietal character. Dark ruby in color with intense spicy and plummy fruit aromas, the wine has a rich, luscious mouthfeel and soft, elegant tannins. The oak flavors are in balance with the fruit acidity and fruit flavors to yield an appealing wine with great depth and concentration. This wine is destined to become the Merlot alternative for those seeking rich, round, well balanced yet softer style wines. This wine will continue to age gracefully for many years. On the finish the wine has the supple elegance associated with all our red wines.

Technical Analysis:

Varietal	Syrah, 100%
Source	Canterbury Vineyard, Vallecitos, Sierra Foothills
Harvest Sugar	23.9 Brix
Harvest Acid	0.47 gm/100ml
Total Acid	0.68 gm/100ml
pH	3.59
Alcohol	13.8%
Aging	19 months in French and American Oak (40% new)
Bottle Date	June, 2000
Production	895 Cases

<p>HARVEST DATE: OCTOBER 20, 1998 SUGAR AT HARVEST 23.9 BRX ACID AT HARVEST 0.47GM/100ML PH AT HARVEST 3.85 BARRELS 19 MONTHS, 40% NEW FRENCH OAK; ALCOHOL 13.8% ACID 0.68 GM/100ML; PH 3.59 BOTTLING DATE: JUNE 16, 2000</p> <p>BOTTLE NUMBER OF 9,090</p> <p>ALCOHOL 13.8% BY VOLUME</p>	<p>1998</p> <p>BELL</p> <p>SYRAH</p> <p>Sierra Foothills Canterbury Vineyard</p>	<p>LOCATED AT THE 2,000 FOOT LEVEL IN THE SIERRA FOOTHILLS, THE WELL DRAINED SLOPES OF CANTERBURY VINEYARD PRODUCE GRAPES BENEFITTING FROM EXCELLENT SUN EXPOSURE AND RELATIVE DAYTIME COOLNESS. THIS DEEPLY COLORED, RICHLY FLAVORED WINE WAS HANDLED GENTLY PRIOR TO BOTTLING TO RETAIN ITS FULL FRAGRANCE AND BALANCE.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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