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Syrah 1999 Canterbury Vineyard Sierra Foothills

Vineyard

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, and with full western exposure, the 4-acre 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 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. The wine underwent malo-lactic fermentation and was barrel aged in a combination of French and American oak barrels for 18 months. The wine was not fined and received one filtration prior to bottling. The resulting blend received three months of bottle age prior to release.

Vintage Notes:

The 1999 vintage followed a long, cool growing season. Cold temperatures in the spring delayed bud break, and continued cool temperatures through summer delayed veraison and ripening. However, warm temperatures in late summer in the Sierra Foothills yielded early maturing grapes with ripe, full flavors, fully one month ahead of 1998. A rain free harvest resulted in some of the finest grapes I have seen in my 22 vintages in Napa.

Tasting Notes:

Our 1999 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 flavor 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. A great companion to food, this wine will continue to mature gracefully for many years. Richly concentrated and finely textured, this wine illustrates the great potential for the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah, 100%
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	23.8 Brix
Harvest Acid	0.45 gm/100ml
Total Acid	0.60 gm/100ml
pH	3.58
Alcohol	14.5%
Aging	18 months in French and American Oak (40% new)
Bottle Date	May 2001
Production	906 Cases

<p>HARVEST DATE: SEPTEMBER 19, 1999 SUGAR AT HARVEST 23.8 BRIX ACID AT HARVEST 0.45GM/100ML PH AT HARVEST 3.87 BARRELS 18 MONTHS, 40% NEW FRENCH OAK; ALCOHOL 14.5% ACID 0.60 GM/100ML; PH 3.58 BOTTLING DATE: MAY, 2001</p> <p>BOTTLE NUMBER OF 10,873</p> <p>ALCOHOL 14.5% BY VOLUME</p>	<p>1999</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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