



BELL

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Syrah 2001 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 2001 vintage was three weeks early and 15% lighter than usual. Winter rains were about half of normal, and several nights of frost in April added to a cold and harsh spring. The hottest May on record caused shatter in some varieties, and the third hottest June on record hastened vine growth. July temperatures exceeded 100°F but were followed by cool August days and cold evenings. This extended the hang time and allowed the grapes to balance the flavor profiles with the rising sugar levels; yielding big, full wines of concentrated color and flavor.

Tasting Notes

Our 2001 Syrah exhibits wonderful varietal character. Deep ruby in color with spicy, peppery 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, bright on the palate, 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 flavored and with concentration similar to the 2000 vintage this wine illustrates the great potential for the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah, 100%
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	25.8 Brix
Harvest Acid	0.48 gm/100ml
Total Acid	0.68 gm/100ml
pH	3.51
Alcohol	14.7%
Aging	18 months in French and American Oak (52% new)
Bottle Date	May 2003
Production	725 Cases

<p>HARVEST DATE: AUGUST 28, 2001 SUGAR AT HARVEST 25.8 BRX ACID AT HARVEST 0.48 GM/100ML PH AT HARVEST 3.61 BARRELS 18 MONTHS, FRENCH & AMERICAN OAK, 52% NEW ALCOHOL 14.7% ACID 0.68 GM/100ML; PH 3.51 BOTTLING DATE: MAY 12, 2003 BOTTLE NUMBER OF 8,826 ALCOHOL 14.7% BY VOLUME</p>	<p>2001 BELL SYRAH Canterbury Vineyard Sierra Foothills</p>	<p>LOCATED AT THE 2,000 FOOT LEVEL IN THE SIERRA FOOTHILLS, THE WELL DRAINED SLOPES OF CANTERBURY VINEYARD PRODUCE GRAPES BENEFITING 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 PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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