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Syrah 2005 Canterbury Vineyard Sierra Foothills

Vineyard

In 1997 we produced our first Syrah from Ian and Elena Renner's Canterbury Vineyard at the 2,000 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 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 that yield intensely flavored fruit.

Vintage Notes

The 2005 growing season began with wet weather, followed by a dry period in March. Rainfall continued well into spring with later than usual bloom and set, and we experienced unseasonable rain into June. The cool weather continued into summer with few heat spikes. As September approached we were concerned that the larger than normal crop would not mature as fog prevailed well into the harvest season, keeping daytime temperatures cool. In the end, the long cool growing season gave us excellent wines with beautiful structure, great color, and high natural acidity.

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 13 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.

Tasting Notes

Our 2005 Syrah exhibits wonderful varietal character. Deep ruby in color with spicy, peppery fruit aromas, the wine has good acidity, with 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. Often described by our guests as "yummy," this delicious wine is a nice alternative for those seeking a rich, round, well-balanced yet softer style wine. A great companion to food, this wine will continue to mature gracefully for many years. Richly flavored and with great concentration, this wine illustrates the great potential of the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	26.3 Brix
Harvest Acid	0.48 gm/100ml
Total Acid	0.62 gm/100ml
pH	3.53
Alcohol	14.5%
Aging	13 months in French and American Oak (38% new)
Bottle Date	December 2006
Production	2,022 Cases

