



2000 Estate Syrah - *High Density*
Small Lot Collection

24 cases produced, \$30/bottle

Release Date 03.21.02

production

From our small lot collection of wines, the fruit for this bottling endures naturally stressed conditions in our very tightly spaced 4'x3' vineyard which equates to over 3,600 vines per acre. This .4 acre section is a collection of all nine syrah clones we have planted into the estate with yields this year hitting a low of 1.9 lbs per vine. The fruit is 100% de-stemmed and is fermented in one small 1.5 ton open-top fermenter. Total skin contact lasted 30 days (7 day cold soak, 2+weeks fermentation and 1+ week extended maceration). From the press, the wine is hand-bucketed two gallons at a time directly to two neutral French oak barrels, where it remained sur lie with no sulfur until the waning moon cycle of August. The wine went to bottle without pumping, fining or filtration in November 2001. 14.9% alcohol.

tasting notes

Richly hued, dark color with the almost electric vibrancy indicative of cold climate syrah. Ripe and dark stone fruits immediately emerge aromatically followed by spicy white pepper and anise tones. Cured meat and dark fruit come through on the palate of this silky, yet firmly structured bottling.

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