

## 2004 Ridgetop Syrah

**Source:** Canterbury Vineyard

**Appellation:** Calaveras County

**Age of Vineyard:** 9 years

**Harvest Dates:** August 27, 2004

**Brix at Harvest:** 26.5

**Fermentation Method:** Small, Open-top Containers,  
Manual Punchdown, Vertical Basket Press

**Length of Fermentation:** 12 Days

**Yeasts:** D254, D80

**Time in Barrel:** 19 Months

**Type of Oak:** 100% French – 33% New, 67% Used

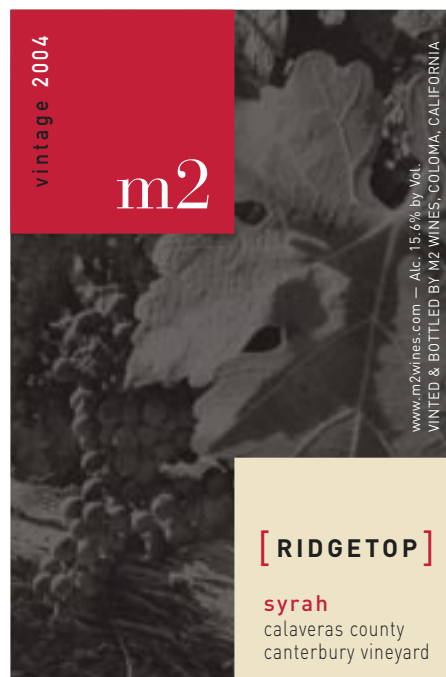
**Bottling Date:** April 21, 2006

**Cases Produced:** 154

From the Canterbury Vineyard in Calaveras County, this wine was grown in Block 5, the highest block on the highest ridge in the vineyard. The vineyard is on a peninsula surrounded on three sides by Melones Reservoir and the altitude varies from 1200 feet up to 1500 feet. The vines are Australian Clone One, planted on 110R root stock in 1995.

This section of the vineyard faces west and is steeply terraced. There's very little organic topsoil here; the soil is compromised mainly of decomposed schist. In some cases holes were drilled into the rock so the vines could be planted. All that rock means root growth is restricted and what little soil is present is well drained. Cooling breezes coming off the lake in the evenings moderate the daytime temperatures. All in all this is a great place to grow grapes of intense flavor, complexity and color.

On the palate this wine shows intense blueberry and blackberry flavors along with intriguing notes of smoked meat, caramel, toast and a racy streak of



minerality. Soft tannins and smooth acidity make this wine approachable now. A lingering finish makes you come back for another sip.

The grapes were destemmed and lightly crushed into four small, open-top fermentation bins. After an overnight soak the must was inoculated for fermentation: two bins were given D254 yeast, the other two were inoculated with D80. Punch-downs were performed manually, three to four times a day early in the fermentation, only once a day near the end to reduce extraction of harsh tannins.

A traditional style vertical basket press was used to press the wine, then it was barreled down in two new French oak barrels and four neutral French oak barrels. The wine was racked after completion of malolactic fermentation and then racked again only once prior to bottling.

The wine was aged for 17 months in a combination of new and used French oak, then bottled.

We hope you enjoy this wine as much as we do!