



2004 Estate Syrah – *High Density*
Small Lot Collection

40 cases produced, \$32/bottle

Release Date 10.16.06

production

From our small lot collection of wines, the fruit for this bottling endures naturally stressed conditions in our very tightly spaced 4' x 3' vineyard. This one-third acre section is a collection of all nine syrah clones we have planted between the two Melville estates. 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 was transferred directly into neutral barrel where it remained sur lie with no sulfur until the waning moon cycle of May, when it was gently pressure-racked for the first time and prepared for bottling in December. Bottled 12.02.05. 14.7% alcohol.

tasting notes

Like previous years, the 2004 High-Density offers lifted aromatics of gamey and cured meats, wild dried herbs and dark brambly berry fruit. On the palate, these nuances are more deeply pronounced with an array of complexity keeping the wine rich and savory.

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