



**2005 Estate Syrah – *High Density***  
***Small Lot Collection***

45 cases produced, \$36/bottle

Release Date 10.13.07

**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. 100% of the grapes were gently de-stemmed and fermented in small 1.5 ton open-top fermenters. Total skin and stem contact averaged 30 days (a 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 SO2 until May when it was gently pressure-racked for the first time and prepared for bottling in August. 15.1% alcohol.

**tasting notes**

*A beautiful dark, blue-purple hue shines in the glass with perfumed fruit aromas of blue and black fruits while spices of cocoa powder, white pepper, green peppercorns, thyme and lavender also emanate. Other nuances drift towards a compelling combination of white oily flowers, black olives, Italian meat, caraway and red licorice. The mouthfeel expands to motifs of blackberry, sweet cherry, mulling spice and sea salt. The wine is smooth and velvety finishing with an inviting texture.*

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