



2000 Estate Syrah – *Santa Ynez Valley*

350 cases produced, \$24/bottle

Release Date: 03.21.02

production

The fruit for this wine is 100% Melville estate grown and is a combination of four syrah clones (Estrella, Durell, 1 & 99) planted throughout our vineyard. Yields averaged 1.5 tons per acre, translating to 1.5 lbs/plant in our tightly spaced 8' x 3' vineyard. 60% of the grapes were gently de-stemmed, with the balance being fermented as whole clusters in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (6-7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration on average). From the press, the wine was hand bucketed directly into barrel (1/3 new oak), where it remained sur lie with no SO₂ until the waning moon cycle of August. The wine went to bottle without pumping, fining or filtration in November of 2001. 14.5% alcohol.

tasting notes

“A promising new operation . . . their debut efforts have all been impressive . . . The dense purple-colored Melville 2000 Estate Syrah boasts a floral, blackberry and cassis-scented bouquet, sweet, Pinot Noir-like flavors, an opulent lushness, and great fruit purity . . . an excellent early effort for this winery. Enjoy this pretty, elegant, distinctively-styled Syrah over the next 6-7 years.”

– Robert Parker, *The Wine Advocate*, February 2002

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