



2001 Estate Syrah – *Santa Rita Hills*

2,509 cases produced, \$24/bottle

Release Date: 03.21.03

production

Grapes for this wine are entirely from the Melville estate and a combination of five separate clones (Estrella, Durell, Shenandoah, 1 and 99) planted throughout the vineyard. Yields averaged 3 lbs. per plant in our tightly spaced vineyard. 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 6-7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration). From the press, the wine was hand-bucketed directly to neutral barrels, where it remained sur lie with no SO₂ until the waning moon cycle of July. The wine went to bottle without pumping, fining or filtration in December of 2002. 14.7% alcohol.

tasting notes

Due to our very cold and windy climate, conditions similar to what you might see in the Northern Rhône region of France, our syrah has a vibrant hue which sets the tone for the wine's richly saturated purple color. Aromatically, exotic notes of jasmine, purple-flower, violets and lavender exude immediately from the glass. Boysenberry and black raspberry components then follow, intermingling with spices of cinnamon, anise, white pepper and chocolate, which also carry through in the wine's taste. Texturally, the wine has nice weight giving a soft, silky impression that lasts through the wine's extended finish.

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