



## 2002 Estate Syrah – *Santa Rita Hills*

2,484 cases produced, \$20/bottle

Release Date 03.26.04

### **production**

Grapes for this wine are entirely from Melville's two estates and are a combination of seven separate clones (Estrella, Durell, Shenandoah, 1, 99, 174, 383 and 877) from our Santa Rita Hills (90%) and Verna's (10%) vineyards. Yields averaged 3 ½ lbs. per vine in our tightly spaced vineyard. 75% of the grapes were gently de-stemmed, with 25% remaining whole-cluster, 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 SO<sub>2</sub> until the waning moon cycle of July.

### **tasting notes**

*Aromatically the wine exhibits spicy, leathery and earthy characteristics with distinctive lavender, dried herbs and white pepper notes. The subsequent flavors are reminiscent of bright dark fruits, such as blackberries and boysenberries. Moderate weight in the mouth with firm acidity and drying tannins lead to a long, well delineated finish.*

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