



2003 Estate Syrah – *Santa Rita Hills*

3,468 cases produced, \$20/bottle

Release Date 06.30.05

production

Grapes for this wine are entirely from Melville's two estates and are a combination of eight separate clones (Estrella, Durell, Shenandoah, Shiraz 1, 99, 174, 383 and 877) from our Santa Rita Hills (48%) and Verna's (52%) vineyards. Yields averaged 3 lbs. per plant in our tightly spaced vineyard. 67% of the grapes were gently de-stemmed, with 33% remaining as whole-clusters, 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 hand-bucketed directly to neutral barrels, where it remained sur lie with no SO2 until the waning moon cycle of July. Bottled December 14, 2004. Alcohol 15.4%.

tasting notes

Coming from a classic year, a dark black purple hue embodies the wine with fruit aromas of dark cherry and blackberry bounding from the glass. Other nuances shift towards Indian spices of cumin, cinnamon and black pepper fused with dried dusty herbs, root vegetable skin and fresh meat. Texturally, these themes continue adding extra weight and mouthfeel reminiscent of dark chocolate, finishing both with elegance and power.