



## 2004 Estate Syrah – Verna's

\$20/bottle

Release Date 10.16.06

### production

This is 100% Melville estate fruit from our ranch in Los Alamos and is composed of eight different clones: Estrella, Durell, Shiraz 1, Tablas 99, 174, 383, 470 and 877. Yields were less than 1 lb./plant (1 ton/acre) in our tightly spaced vineyard. 75% of the grapes were gently de-stemmed, with 25% remaining as whole-cluster, 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 (10 year old barrels) where it remained sur lie with no sulfur until May, when it was gently pressure-racked for the first time and prepared for bottling in August. Bottled 08.20.05. 15.2% alcohol.

### tasting notes

*This wine has an electric dark purple color that is immediately accessible and full of dark fruits of boysenberry, cherry and currants juxtaposed against a fresh meat quality. Floral and spice aromatics drift towards lavender and wisteria, cocoa chocolate, autumnal spices, anise, white pepper and clove. Earthy notes of thyme, tobacco, black olives and graphite/pencil lead also emanate. On the palate, the wine has great presence and deftly weaves all these components together in a playful yet serious fashion.*

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