

Surh Luchtel

Premium Handcrafted Wines

2003 Syrah, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	10/28/2003
Finished Wine	Alcohol: 14.4% Ph: 3.88 Total Acidity: .64g/100ml
Barrel Type	25% New French Oak, 75% used French Oak
Barrel Time	21 months
Bottling Date	August, 2005
Case Production	500 cases
Filtration	None
Fining	None
Release Date	September, 2006

Vineyard

Located high on top of Mt Veeder near the Napa and Sonoma County border, this mountain vineyard produces rich and intense fruit. The cooler, high elevation vineyards usually start a few weeks late with budbreak than the valley counterparts but later in the season as the covers the Napa Valley, the sites above the fog catch up in the ripening process.

Winemaking

The fruit was harvested on 10/28/2003, cold soaked for 2 days before being fermented for 10 days with the maximum temperature of 86 degrees. The malolactic fermentation took place in the barrel. The wine was racked 4 times before being bottled in August of 2005.

Tasting Notes

This mountain syrah is about intensity and grip, the opposite the fruit forward syrah of ours from Page Nord Vineyard. It displays complex aromas of blackberry, earth and leather. In the mouth, the broad, rich flavors of game and smoked meats are followed by ripe, mouth-coating tannins that lead to a long finish. While it may never lose its intense tannins, this syrah is for those who prefer a lot of grip in their wines.