

Surh Luchtel

Premium Handcrafted Wines

2004 Page Nord Vineyard Syrah, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	9/16/2004
Finished Wine	Alcohol: 14.9% Ph: 3.78 Total Acidity: .57g/100ml
Barrel Type	25% New French Oak, 75% 1 & 2 year old French Oak
Barrel Time	20 months
Bottling Date	May, 2006
Case Production	250 cases
Filtration	None
Fining	None
Release Date	March, 2007

Vineyard

This vineyard, located within the Oak Knoll District, sits about half way between the town of Napa and Yountville, about a mile east of Highway 29. Being in the cooler zone of the warm Napa Valley ensures balance as well as ripeness each year. Each year we are amazed at the quality of the fruit - the depth of flavor, the intensity of color that are produced from this beautiful vineyard.

Winemaking

The Syrah from Page Nord Vineyard was harvested on 9/16/2004, cold soaked for 5 days before being fermented for 11 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 May of 2006.

Tasting Notes

The nose is very expressive, showing blueberry, violets, leather, herbs, and orange peel. On the palate, this delicious syrah is richly structured, with smooth tannins and ripe notes of red and black fruit. Through the finish, it shows complex flavors of white pepper, bacon, and what we've come to recognize as the vineyard's signature flavor, ripe blackberries. Page Nord has proven to be a remarkably versatile and food-friendly wine. 250 cases produced with a small number of 3 liters.