

Surh Luchtel

Premium Handcrafted Wines

2005 Page Nord Vineyard Syrah, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	10/2/2005
Finished Wine	Alcohol: 14.9% Ph: 3.71 Total Acidity: .62g/100ml
Barrel Type	25% New French Oak, 75% 1 & 2 year old French Oak
Barrel Time	20 months
Bottling Date	June, 2007
Case Production	275 cases
Filtration	None
Fining	None
Release Date	September, 2008

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 produced from this beautiful vineyard.

Winemaking

The Syrah from Page Nord Vineyard was harvested on 10/2/2005, cold soaked for 4 days before being fermented for 11 days with the maximum temperature of 88 degrees. The malolactic fermentation took place in the barrel. The wine was racked 4 times before being bottled in June of 2007.

Tasting Notes

The nose shows sweet blackberry, cherry, tar, leather and herbs. On the palate, this juicy, sweet syrah oozes flavors of ripe blackberries, blueberries, tar, white pepper and just a little gaminess. The tannins are supple, finish, long and lingering. Page Nord has proven to be a remarkably versatile and food-friendly wine. 275 cases produced.