



Cline Cellars

2004 Cool Climate Syrah

Sonoma Coast

Harvest Date: September 13 - 16

Brix at Harvest: 25.0°

Final pH: 3.99

UPC: 098652 121020

Alcohol: 14.5%

Total Acidity: .58 g/100ml

Residual Sugar: .31 %

Vineyards

The grapes for our Cool Climate Syrah come from our Lazy C vineyard which lies in the Stage Gulch area of the Wildcat Mountain range at the southern end of the Sonoma Coast Appellation. The Syrah from this vineyard produces wine that is exceptionally rich in blueberry character, has great color and great black-pepper spice. This area holds the cool coastal fog well into the late morning and early afternoon hours. With a cool microclimate and varied soil types (from rocky hillsides to shallow clay/loam), these vineyard blocks are impressive with the quality and individuality of the wines that they produce.

The Lazy P vineyard serves the balance of this wine and lies slightly to the northwest of the Lazy C. The Lazy P is slightly cooler and has more compressed sand in the soil. The fog intrusion and the rainfall are similar to the Lazy C and provides for great cool growing conditions for the Syrah.

Fermentation and Aging

Grapes for this wine were picked by hand before partial de-stemming and then lightly crushed. A pure strain of wine-yeast was added within 24 hours of pumping the grapes into stainless steel tanks and the fermentation proceeded at moderate temperatures. The cap was pumped over three times a day, ensuring good color, tannin and flavor extraction. Wine was then pressed off its skins at dryness, and racked twice before being laid down to dark toasted American oak cooperage--approximately 25% new for 14 months of aging.

Winemaker's Comments

The 2004 Cool Climate Syrah has deep color, rich blueberry and black pepper characters combined with a cedary-smooth finish and bright acidity. It pairs well with seafood pasta dishes, tri-tip steak smothered in wild chanterelles, and chicken satay. The 2004 Cool Climate Syrah is very approachable now but will also age beautifully for 5 to 7 years.