



Cline Cellars

2004 Los Carneros Syrah

Carneros

Harvest Date: September 7 **Alcohol:** 15.0%
Brix at Harvest: 25.5° **Total Acidity:** .68 g/100ml
Final pH: 3.87 **Residual Sugar:** .23 %
Release Date: February, 2007 **Cases Produced:** 1,480
UPC Code: 098652 170028

Vineyards

One-hundred percent of the grapes for our Los Carneros Syrah are grown in our cool Sonoma Carneros Estate Vineyards. The combination of warm days, foggy mornings and cool evenings make our vineyard some of the most highly regarded land in California. These conditions translate into a Syrah that has a deep concentration of fresh blueberry fruit, dark color and supple tannins.

Fermentation and Aging

Our hillside Syrah is one of our last vineyards to be harvested each year. The grapes were handpicked and de-stemmed without being crushed and pumped to our fermenting tanks. The must was cooled and cultured wine yeast was added to the tank within 24 hours of crushing. The wine is pumped-over three times a day to maximize fruit and color extraction. Fermentation was kept at moderate temperatures and the must was pressed shortly after the wine had gone dry. The wine is raked once and then moved on to French oak for 18 months of aging.

Winemaker Comments

Dark, rich and extremely flavorful, this wine offers deep plum and cherry notes accented with aromas and flavors of vanilla and coffee. This Syrah is concentrated in flavor but tannins are moderate creating a very smooth mouth feel. This is our most flavor-intense Syrah and is one of the most concentrated wines that we make at Cline. The combination of tannin, acid, fruit and great mouth feel come together to create a balanced and robust wine.