



2003 Syrah CO-FERMENT

Appellation:	Napa Valley–Spring Mountain District
Vineyards:	Miravalle
Clones:	Beaucastel and Chapoutier
Varietals:	82% Syrah, 18% Viognier
Aging:	15% New French Oak Barrels 85% 1 & 2 Year Old French Oak Barrels
Production:	89 Cases



Winemaker Notes

The 2003 vintage is the first release of our small production lot of Syrah co-fermented with Viognier. Co-fermentation is a winemaking technique practiced in some of the most exclusive wine producing regions in the world. The process of co-fermentation involves crushing and fermenting two or more different grape varieties in the same tank. In France's Côte-Rotie region (specifically the sub-region Côte-Blonde) the white grape variety Viognier is fermented with the red variety Syrah. The Viognier is often blended with Syrah in this region to soften the wine and make it more complex. Early blending makes the best marriage of aromas and flavors, and co-fermenting is the epitome of early blending. In the case of our 2003 Syrah CO-FERMENT, the result is a wine that embraces both the concentrated berry and meaty characters of the Syrah and the floral complexity of the Viognier. Aromas of rose petal and raspberry mingle with hints of exotic spices and black tea. Our 2003 Syrah CO-FERMENT is round, mouth filling and supple. The wine is a delightful combination of the two grape varieties and one of sublime integration.

2003 Vintage

A light winter was followed by dry weather and bud break that occurred in mid March with bloom 60 days following. Spring saw beautiful, mild weather followed by two heat waves in September. The mountain experienced a later than usual harvest. We were able to extend later into the season and the Syrah had ample hang time to become physiologically mature. The wines made from this remarkable vintage are concentrated, balanced, and elegant.

Spring Mountain Vineyard

Originally four individual historic Napa Valley properties, Miravalle, La Perla, Alba, and Chevalier have now been combined to create an 850 acre estate of forest and vineyard on the eastern slopes of Spring Mountain overlooking the small town of Saint Helena. Over 225 acres of the estate are planted to vine, creating 135 separate hillside vineyard blocks each with its own unique soil, exposure, and microclimate. The vineyard is planted in densities of 4,000 vines per acre and trained to the ancient gobelet form, a vertical trellising method that was invented in an earlier millennium by the Romans.