



2003 SYRAH, HEARTHSTONE VINEYARD
PASO ROBLES



When Jason first arrived at the Hearthstone vineyard, which touches the famed Tablas Creek Winery located on the far western edge of Paso Robles, he knew immediately that the site was too good to pass up. The story goes that Mr. Perrin from the famous Chateau de Beaucastel pointed to a spot on the hill and said, "That is where Syrah should live". Well, low and behold, ten years later, that's where Syrah lives, and boy was he right!

This is a very focused wine which expresses its terroir wonderfully. The color is a deeply colored wine with a dark purple hue. The nose is very generous with aromas of hard cherry candy, rose petals and red blood plum. The flavors are very consistent with the aromas with black cherries and taffy notes. The structure has terrific balance with firm tannins making for a long finish. Try this with a bacon-wrapped filet mignon with a dollop of Gorgonzola melted on top!

Hearthstone Vineyard is located on the far West side of Paso Robles, touching the famed Tablas Creek Winery property. This steep hillside vineyard has a South exposure and about five inches of marbled soil, with literally tons of calcium rich limestone underlain, known as 'bonerock'. The diurnal temperatures can be radical with highs in the summer reaching over 100 degrees with the same day lows dipping into the low 40's. Spacing is a close 8x4, and the vines are spur pruned with a vertical shoot position on the trellis. We were fortunate to select clone 6 Syrah, which is on 5C rootstock – an incredible combination for the soils and climate. We harvested the grapes on October 14, 2003 at 25 degrees brix, 7.7 grams per liter acidity and a nicely in balance 3.5 pH. We yielded a paltry 1.8 tons per acre – a very small yield for Syrah

We transported the fruit from Paso to our winery very early in the morning to preserve the freshness of the fruit at a cool temperature. Upon arrival, the grapes were de-stemmed and then underwent a cool soak for a few days before the onset of fermentation. Depending upon taste and temperature, we made a daily decision as to whether to punch down once per day or more often. After primary fermentation had completed, the skins were lightly pressed and the new wine allowed to settle in tank for a few days before being gravity racked into a combination of new and seasoned French oak barrels. We barrel aged the wine for ten months before bottling it in August of 2004. Allowed to further age a bit in bottle, the wine was released the following Spring.

Technical Specifications

Barrels:	25% new French oak, 75% seasoned French oak	Bottled:	August, 2004
Alcohol:	14.5% by volume	Released:	February, 2005
TA:	7.2 grams/liter	Production:	100 cases (750ml x 12)
pH:	3.57	Price :	\$35.00/bottle