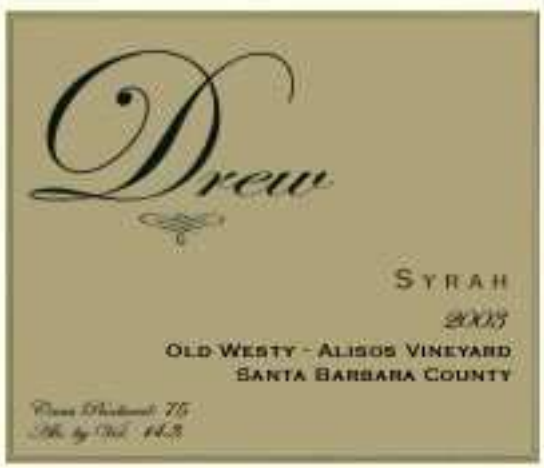

Vineyard:	100% Alisos Vineyard	**Finished wine**	
Harvest date:	September 27th, 2003	**Ph:**	3.68
Sugars:	25.5 degrees brix	**TA:**	6.8 g/L
Ph:	3.40	**Alc:**	14.3by vol.
TA:	7.8 grams/liter	**bottling:**	August, 2004
Oak:	100% French Oak for 10 months	**Number of cases**	75 -750ml/12
	Two year old; heavy toast	**Release Date:**	Feb., 2005

Suggested Retail: $35.00/bottle

Vineyard Tech.'s

Variety:	**Syrah**
Clone:	**Estrella**
Rootstock:	**own roots**
Planted:	**1992**
Tons/Acre:	**2 T/A**
Spacing:	5 x 10 feet
Trellis:	Vertical Shoot Position
Pruning:	Spur prune
Orientation:	Rows run East-West
Slope:	10% slope
Aspect:	West Facing
Soil:	**Shallow sandy loam over clay bedrock; 2-3 feet deep; low vigor**

This wine is a great expression of the Alisos Vineyard, aged in 100%, two year old, heavy toasted French oak barrels. The grapes were only de-stemmed without the use of a crusher, cold soaked for two days, fermented on skins 14 days and aged in barrels for 11 months and racked twice. The farming and vineyard location is a classic combination of world class *terroir* and an obsession with achieving the greatest balance possible, keeping yields low with careful attention to canopy management, resulting great intensity and complexity. In fact this site produced the greatest intensity of all of our 2003 wines. The thing that amazes me about this wine is that with all its intensity it still manages to have restraint.
This wine is very dark having deep purple hues. The expression, both aroma and flavor, is complex with a strong varietal character of boysenberry, black cherry, blueberry and anise. This well-balanced wine has a wonderful combination of power and finesse and while it is delicious now in barrel, it will age gracefully for many years to come.