

**DREW 2004 SYRAH
MOREHOUSE VINEYARD
Santa Ynez Valley**

Vineyard:	95% Morehouse, 5% Lerner	<u>Finished Wine</u>	
Harvest date:	September 27, 2004	Ph:	3.70
Sugars:	24.8 degrees brix	TA:	6.8 g/L
Ph:	3.50	Alcohol:	14.5% by vol.
TA:	8.0 g/L	Bottling date:	August, 2005
Oak:	French & Hungarian Oak for 11 months	Release Date:	March, 2006
	25% new Hungarian Oak	Suggested Retail:	\$35/bottle
	10% new French Oak	Number of cases:	185 cases

Vineyard Techs.

Acres planted:	2.4
T/Acre:	1.5 tons per acre
Variety:	Syrah
Clone:	Durell
Rootstock:	5c
Planted:	1992
Spacing:	8 x 4
Trellis:	Vertical Shoot Position
Pruning:	Spur pruned
Orientation:	Rows run E-W
Slope:	5-10%
Aspect:	South
Soil:	Clay loam over limestone; 4-8ft

Deep red and purple tones with garnet hues around the edges. The nose is intense with great complexity. Aromas include exotic floral notes, tangerine rinds, apple wood with sweet red cherries, blackberries, licorice notes and pomegranates with a touch of minerals and sandalwood. The palate consists of rich flavors that suggests pomegranates and marmalade with luscious tannins that make for a long finish. Enjoy with barbecued or smoked meats.