



# PETER CELLARS

*Syrah*  
SONOMA VALLEY  
VINTAGE 2004

## **Tasting notes:**

This wine comes from a gently sloping west facing vineyard at the lower end of the Sonoma Valley, this vineyard produces some of the finest Syrah fruit in the valley. It consists of individual blocks of clones 877, Shiraz 1, Hermitage, Beaucastle and 174 clones. This wine possesses the meaty, mineral and black pepper components that are the hallmark of our cooler climate Syrah. It is a beautiful black/purple color with aromatics and flavors of wild blackberry and cassis with hints of roasted herbs de Provence. Great with grilled meats such as a nice juicy Pork Chop or one of my favorites a classic Casoulet. The wine was aged for 22 months in 100% French oak barrels, of which 25% were new. An absolutely delightful wine by its own this wine will not disappoint.

## **Technical Data:**

Yields were 3.5 tons per acre. The grapes were destemmed and fermented, whole berry, into small 1 ton open top fermenters. Total skin contact averaged 20 days (a 4 day cold soak, 10 + days fermentation and 4-5 day extended maceration).

- Harvest: Late Mid September.
- Fermentation: all separate lots with D80 yeast
- Aging: French oak 15% new from Cadus and Damy
- pH: 3.55
- TA: 6.0 g/L
- Alcohol: 14.3%
- Production: 100 cases