



635 N. 13th Ave. • Walla Walla, WA 99362 • p (509) 525-3541 • www.amavicellars.com • f (509) 522-5011

2001 Syrah

Winemaker's Notes:

At Amavi Cellars, we have chosen to focus on Syrah wines that showcase the extraordinary quality and unique concentrated fruit flavors of Pepper Bridge Vineyard and Seven Hills Vineyard, our Walla Walla Valley estate vineyards. Over the years, these estate vineyards have consistently produced grapes used by other Washington winemakers to produce Syrah wines of exceptional complexity, balance, and concentration.

Amavi Cellars' first release, the 2001 Syrah, is an exciting example and direct reflection of our focus. This Syrah is a deeply-colored, well-balanced, and complex wine from start to finish. It features flavors of dark wild berries, violets and spice with subtle hints of smoked meats, earthy nuances, and licorice.

The 2001 Vintage:

A truly great wine starts in the vineyard, and the 2001 Vintage was an exceptional year for the Walla Walla Valley. Our careful vineyard management and cooperation with Mother Nature allowed the grapes from our estate vineyards to reach optimal maturity with ripe, concentrated flavors, tremendous balance, and unique personalities. Harvest for our Syrah began at Seven Hills Vineyard on September 13th and finished September 20th at Pepper Bridge Vineyard.

Fermentation:

The grapes were carefully hand harvested, sorted, and individually fermented in small stainless steel tanks. The wine aged 18 months in 68% French Oak, 18% Hungarian Oak, and 14% American Oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s): 100% Syrah
Vineyard(s): 65% Pepper Bridge Vineyard, 35% Seven Hills Vineyard
Appellation: Walla Walla Valley
Oak Program: 56% New Oak, 44% Used Oak
68% French Oak, 18% Hungarian Oak, 14% American Oak
Harvest Date(s): September 13 through September 20, 2001
Finished Alcohol: 14.1%
Total Production: 400 12/750ml cases
Bottling Date: April 3, 2003
Release Date: August 28, 2003

