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2002 Syrah

Winemaker's Notes:

At Amavi Cellars, we have chosen to focus on Syrah wines which showcase the extraordinary quality and the 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' 2002 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 2002 Vintage:

A truly great wine starts in the vineyard, and the 2002 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. The 2002 Syrah harvest began September 19th at Seven Hills Vineyard and finished October 2nd 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 61% French oak, 20% Hungarian oak and 19% American oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s): 100% Syrah
Vineyard(s): 87% Pepper Bridge Vineyard, 13% Seven Hills Vineyard
Appellation: Walla Walla Valley
Oak Program: 52% new oak, 48% used oak
61% French oak, 20% Hungarian oak, 19% American oak
Harvest Date(s): September 19 through October 2nd 2002
Finished Alcohol: 14.1%
Total Production: 708 12/750 ml cases + 50 6/1.5 L cases
Bottling Date: March 15, 2004
Release Date: July 1, 2004

