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2003 Amavi Cellars Syrah

Winemaker's Notes:

Our 2003 Syrah is packed with violets, blueberry and dark plum aromas, backed up by subtle flavors of smoked meats with hints of black earth, spices, coffee and mineral. The wine has fine-grained tannins and well-embedded acidity, which work together to create a tremendously long finish and a real depth and distinction.

The 2003 Vintage:

The summer of 2003 was consistently warm from Memorial Day through Labor Day. The grapes ripened evenly, showing an incredible balance of fruit and acid.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 17 months in 64% French oak, 22% Hungarian oak and 14% American oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Syrah
Vineyard(s):	60% Pepper Bridge Vineyard, 32% Seven Hills Vineyard, 8% Les Collines Vineyard
Appellation:	Walla Walla Valley
Oak Program:	52% used oak, 48% new oak 64% French oak, 22% Hungarian oak, 14% American oak
Finished Alcohol:	14.1%
Total Production:	1,188 cases (12 – 750 ml) and 15 cases of magnums
Bottling Date:	February 23, 2005
Release Date:	Summer 2005

