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2004 Syrah

Winemaker's Notes:

Our 2004 Syrah shows off intense aromas of violets and berries with delicate hints of mineral, particularly graphite. Flavors of smoky, cured meats and huckleberries slide into a savory, lingering finish. The structure is solid, providing a well-balanced wine that is quite elegant.

The 2004 Vintage:

The 2004 vintage was challenging. Mother Nature was harsh on the Walla Walla Valley, freezing many of our vines and preventing them from producing fruit this year. We are fortunate to have friends across the state of Washington who gave us access to some of their best blocks of grapes. I put a lot of miles on my car driving to these vineyards to gain an understanding of them and to monitor the grapes' progress. Ultimately, what began as a problem turned into an exciting opportunity.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 16 months in 76% French oak, 17% Hungarian oak and 7% American oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Syrah
Vineyard(s):	47% Columbia Valley, 31% Les Collines Vineyard, 22% Seven Hills Vineyard
Appellation:	Columbia Valley
Oak Program:	63% used oak, 37% new oak 76% French oak, 17% Hungarian oak, 7% American oak
Finished Alcohol:	14.1%
Total Production:	747 12/ 750 ml cases and 25 cases of magnums
Bottling Date:	February 15, 2006
Anticipated Release Date:	Summer 2006

