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2004 Les Collines Syrah

Winemaker's Notes:

This is our second vintage of this very intriguing Syrah from Les Collines Vineyard, (pronounced “lay co lean”). I am still looking for the right words to describe the full array of nuances this wine has to offer because its flavors are so layered and intricate. It shows very intense violets and dark berries flavors combined with interesting hints of fresh flowers, game, earth, green olives and savory, herbal elements. The mouthfeel is very powerful, yet this wine possesses gentle tannins that lead you to a succulent and seamless finish.

The 2004 Vintage:

There's no way we can deny that 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. The higher levels of Les Collines escaped the freeze, and this small offering reflects just how small our harvest was in this newer vineyard. Production was low, but nonetheless the wines from this vintage show a lot of depth as well as power.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 16 months in 100% French oak (25% new and 75% used).

Jean-François Pellet

Wine Specifics:

Varietal(s): 100% Syrah
Vineyard(s): 100% Les Collines Vineyard
Appellation: Walla Walla Valley
Oak Program: 25% new oak, 75% used oak
100% French oak
Finished Alcohol: 14.1% by volume
Total Production: 193 cases (12/750 ml)
Bottling Date: February 15, 2006
Release Date: October 1, 2006

