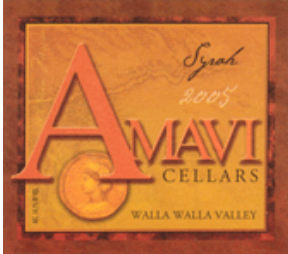




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## 2005 Syrah



### Winemaker's Notes:

Our 2005 Syrah is packed with violet, blueberry and dark fruit aromas with a hint of smoked meats. Notes of fresh-tilled earth mingle with intriguing mineral flavors that have a subtle briny characteristic. The wine has fine-grained tannins and well-embedded acidity that work together to create a tremendously long finish and a body of real depth and distinction.

### The 2005 Vintage:

The 2005 vintage started off as a big challenge because the previous year has been a freeze year with very little fruit to harvest. I was somewhat anxious and worried about how the vines would come back. We made an extra effort pruning, shoot thinning and crop thinning to ensure the fruit came back evenly. Mother Nature provided us with a classic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

### Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 17 months in 100% French oak.

Jean-François Pellet, Winemaker

### Wine Specifics:

Varietal(s):	100% Syrah
Vineyard(s):	47% Seven Hills Vineyard, 15% Pepper Bridge Vineyard, 32% Les Collines Vineyard, 6% John LeFore Vineyard
Appellation:	Walla Walla Valley
Oak Program:	100% French oak 36% new oak, 64% used oak
Finished Alcohol:	14.1% by volume
Total Production:	1,601 12/750 ml cases and 15 cases of magnums
Bottling Date:	February 15, 2007
Release Date:	Summer 2007
Suggested Retail Price:	\$26.00