



2000 *Syrah* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Syrah, Gordon Bros. Estate
- **RESIDUAL SUGAR:** 0.2%
- **pH:** 3.6
- **TA:** 0.60g / 100mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 1,050 cases

VINTAGE

Excellent weather conditions during the 2000 growing season were reflected in a uniform and slow ripening. Fall was long and mild, allowing our grapes to retain the aromas and express better complexity and more structure. This was our second harvest for this variety. We picked the Syrah when the sugar content reached 24° Brix.

WINEMAKING

Right after crushing the grapes we kept them in the tanks for a pre-maceration period and then we inoculated with a selected yeast for the alcoholic fermentation. Several pump-overs were conducted periodically to improve the characteristics of the wine. After 9 days, the grapes were pressed and the resulting wine was moved into 60 gallons barrels. We aged this wine for 16 months in a blend of French, Hungarian and American oak barrels.

WINEMAKER COMMENTS

This dark violet Syrah shows a rich nose and a great balance between fruit and oak components highlighting a pleasant lactic note which closes off with warm, spicy and leathery aromas. On the palate, the wine brings delicate plum and cherry flavors with a layer of mature tannins that finishes with a velvety and inviting texture.

AWARDS & *Reviews*

**Tasters Guild 16th Annual
International Wine Competition**
– Gold Medal