

TOLOSA

Estate Bottled Wine

2004 Estate Grown TOLOSA Syrah

Varietal Composition:	100% Syrah
Appellation:	Edna Valley
Production:	1,600 cases
Suggested Retail Price:	\$20.00

Vineyard Information

The 2004 vintage was characterized by atypically warm conditions in September. Syrah is well adapted to heat, so the results were positive. The fruit reached full ripeness earlier than usual under the stronger sun of an Indian summer. The grapes were in perfect condition and posed no particular problems or challenges; an exceptional vintage for Syrah all in all.

Winemaking & Cellar Information

With fully ripe fruit, the winemaking becomes simplicity itself and the most classic techniques can be used with good results. Two of our five Estate vineyards were the source of the fruit for this wine. We harvested into small, open-top tanks so that we could gently hand-punch the ferments. The wine spent 14-21 days in tank before being drained down to oak barrels, primarily French. We bottled in the spring after the subsequent harvest. As with all of our Estate wines, we used a rigorous barrel selection which assured that only the very best lots and barrels ended up in the bottle.

Analytical Information

Alcohol:	14.5%
T.A.:	5.8 g/L
pH:	3.6
Brix at Harvest	25.0

Tasting Notes

The color is a deep garnet-hued red, so dense that it borders on black. Initial aromatic notes are of herb de Provence, especially lavender, with candied almond, cassis and spice also contributing. The deeper layers of scent reveal white pepper, oak resin and cocoa. The palate is of medium structure with even, balanced tannins. Chocolate and toffee notes complete the flavors introduced by the bouquet.

