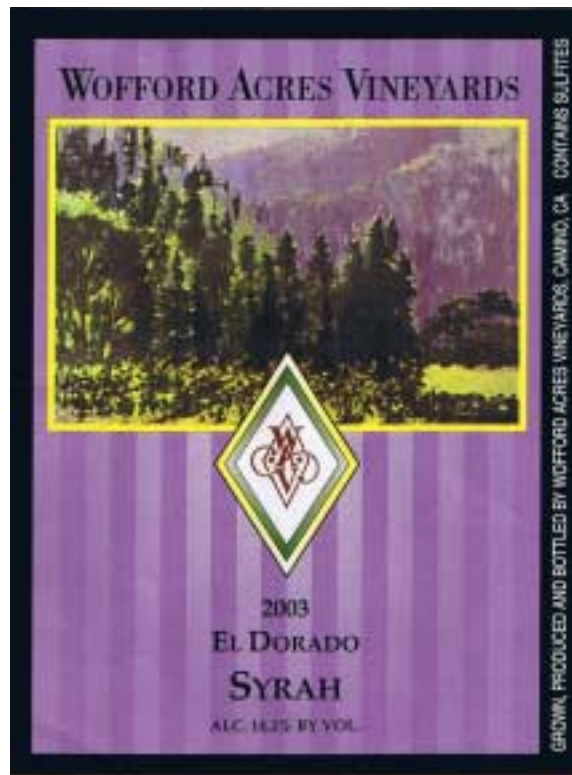




**2003 Syrah
Estate
El Dorado County**



Harvest

100% Syrah
Harvest date: 25 October 03
Harvest Brix: 26.3 degrees brix
pH: 3.60
Total Acidity: 0.73 g/100ml

Wine

Alcohol: 15.1%
pH: 3.83
Total Acidity: 0.65 g./100ml
Barrel Aging: 33 months in
new American Oak and
67% older French Oak
Bottling Date: 5 Sept. 06
Cases Produced: 74

2003 was an exceptional vintage in the Sierra Foothills. A late heat spell (100+ in early September) brought on early sugars but cooling in late September gave us an October harvest right on schedule. Sitting over the South Fork of the American River brought us the cool nights that we needed to slow ripening through the warm period.

Deep aromas of cedar, spice, blueberry and hints of chocolate provide an enticement to the full plummy flavors. Rich and full-bodied, the wine is very supple and finishes with lingering blackberry and sweet oak. Tasting great right now, this wine will add to any rich cuisine or BBQ fare and should age gracefully for another three years.

Paul