

SAWTOOTH

2005

Syrah



Vineyard:

Sawtooth Vineyard

AVA:

Snake River Valley

Fermentation:

The grapes were hand picked and carefully de-stemmed to a red fermentor for fermentation. After fermentation is completed the wine is then gently pressed from the skins and moved to small oak cooperage for 14-16 months of aging.

Blend:

86% Syrah, 7% Cinsault, 7% Mourvèdre,
1% Grenache

Cases Produced:

1,600

Release Date:

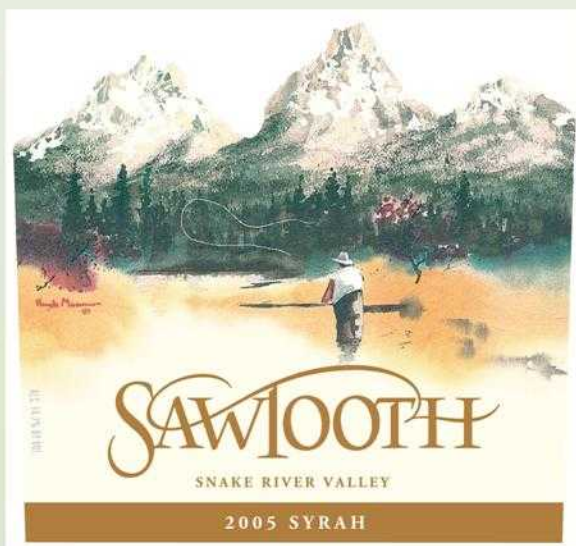
April 1, 2008

Statistics:

Alcohol: 14.7% - TA: .62—PH: 3.90

Tasting Notes

The grapes for this wine were ripened to optimum flavors in the vineyard. You'll find aroma's of plum, raspberry, strawberry and creamy spices which proceed rich fruit flavors with round, supple tannins and long finish.



For More information: Contact Ken McCabe / President / Sales / Marketing

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