

SAWTOOTH

W I N E R Y

2004 SYRAH

TASTING NOTES:

Aromas of black fruits, leather, bacon, mushroom and barbecue precedes rich black fruit flavors with round, supple tannins and long finish.

VINEYARD: Sawtooth, Skyline

FERMENTATION:

The grapes for this wine are ripened to optimum flavors in the vineyard, then hand picked and carefully destemmed to a red fermentor for fermentation. After fermentation is completed the wine is gently pressed from the skins and moved to small oak cooperage for 14–16 months of aging in small oak barrels.

BLEND: 86% Syrah, 7% Cinsault, 7% Mourvedre

CASES PRODUCED: 1500

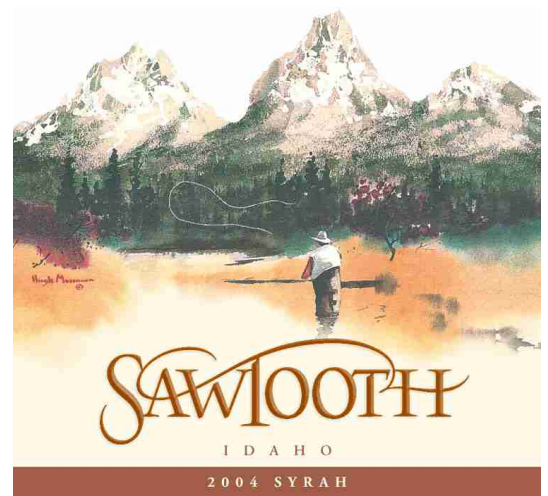
RELEASE DATE: February 2007

STATISTICS

Alcohol: 14.5%

TA: .60

PH: 3.9



FOR MORE INFORMATION:

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