

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2004 SYRAH

Harvested: September 14, 2004
Bottled: June 30th, 2006
Sugar at Harvest: 25.2°Brix
Cases Produced: 400
Alcohol: 15.5% by Volume
Acidity: 0.69 g/100mL
pH: 3.76
Residual Sugar: 0.02 g/100mL

Fermentation: Cold soaked for three days, inoculated with Rhone, Barolo and Brunello yeast strains and fermented until dry with a 5 day maceration. Aged for 20 months in Hungarian and French oak then bottled when the tannins were supple and the texture was smooth.

Awards:

Double Gold! El Dorado County Fair

Silver! Critic's Choice

Retail Price: \$23.00



THE 2004 VINTAGE

The 2004 harvest season was one of the earliest on record...ever! Fortunately, the Syrah received sufficient hang time to develop some truly wonderful flavors, tannins and texture. Because of the weight of the wine, it is desirable to have some smoky nuances so Hungarian oak barrels are chosen for their "bacon fat" characters. For a smooth and elegant palate, French oak barrels from select 'center of France' forests are used to round out the mouthfeel of the wine.

The aromas of the 2004 Syrah start with black currents, tobacco, leather, clove and finish with smoked cedar. The tannins are forward and compliment the weight of the wine, as does the acid structure. This wine should begin showing off it's true colors toward the end of 2006, after its had a little time to settle from bottling.

This wine should pair well with game, grilled meats, hearty stews and roasted portabella. Of course, it always goes nicely with a wide variety of cheeses.