

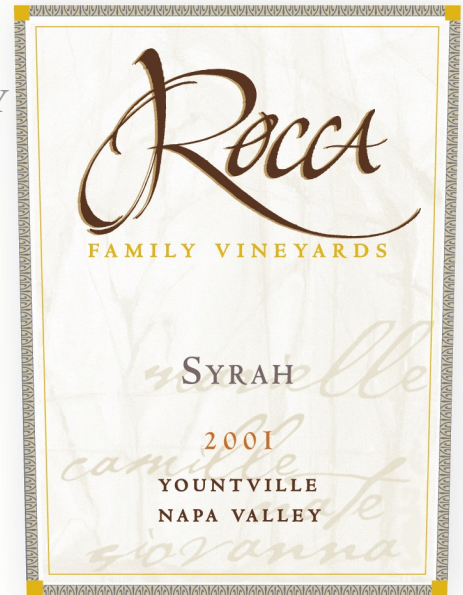


## SYRAH 2001

YOUNTVILLE • NAPA VALLEY

### VINTAGE

Already recognized as a stellar vintage, 2001 was an ideal growing season in Napa Valley. Dry winter conditions preceded a long growing season, allowing the grapes to ripen at their own pace and provide balanced, concentrated, flavorful fruit. It was the type of growing season during which additional nuances of flavor and concentration developed, making 2001 a truly exceptional vintage. We harvested 5.83 tons of Syrah on October 6, 2001.



### WINEMAKING

Our winemaker, **Celia Welch Masyczek** believes that making great wine is at least 80% in the vineyard—a great vineyard site and impeccable vineyard management determine flavor, depth, and maturity. Celia determines the picking date more by taste than analysis. The 2001 Syrah was destemmed gently, without rollers, to provide the maximum number of whole berries. After a brief period of cold-soaking, it was fermented in an open top tank and punched down by hand three times each day until dry. After pressing, the young wine went directly to small French oak barrels (50% new, 50% once-used) for a total of 19 months of barrel age. Blended with just a touch of Estate Merlot and Estate Petite Sirah to provide complexity and structure, the 2001 Rocca Syrah was minimally filtered prior to bottling in late May 2003.

### TASTING NOTES

The wine has an intensely deep purple color, set off by aromas with a core of blackberry and cherry and nuances of earthy spice. The mouth feel is at once soft and powerful, with silky tannins and bright fruit. Deep wild plum, blackberry bramble and earthy spice notes surround a heart of wild, ripe fruit in this intensely focused Syrah. Rich, ripe fruit is clear in the palate, but the best is yet to come as the impression of juicy wild plums adds length and sweetness to the finish.

<b>Appellation:</b>	Yountville, Napa Valley
<b>Vineyards:</b>	Crossroads Vineyards, vines planted in 1990
<b>Fermentation:</b>	Open-top vats with manual punch-down
<b>Ageing:</b>	Nineteen months in French Oak barrels, 50% new
<b>Bottling:</b>	May 2003; unfinned and minimally filtered
<b>Varietals:</b>	93% Syrah, 5% Merlot, 2% Petite Sirah
<b>Alcohol:</b>	14.5%
<b>Release Date:</b>	September 2004
<b>Cases Produced:</b>	400 cases
<b>Suggested Retail:</b>	\$38.00