

WATERSTONE

P. O Box 6979
Napa, California 94581

2005 SYRAH NAPA VALLEY

Vintage

With the exception of March, 2005 got off to a wet start with record rainfall well into spring. A relatively late bloom and set was followed by a mild summer with few heat spikes, allowing slow, even ripening of a larger than average crop. Ideal weather persisted through the extended harvest, allowing for excellent sugar development, balanced acids, and fully developed flavors.

Vineyard

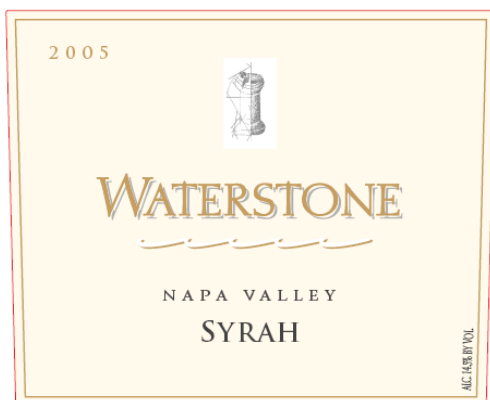
The Syrah grapes for this wine were grown on hillside vineyards in the Carneros district of Napa Valley, a region noted for its cool climate and low yields. Soils are composed of volcanic rock and ash.


Vinification

The grapes for this Syrah were hand picked in November at the peak of maturity. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to small French oak barrels for twelve months. The barrels were 35% new and 65% used (2nd and 3rd year.) Prior to bottling, the wine received minimal filtration.

Tasting Notes

This exotic Syrah offers aromas of ripe berries and white pepper, with hints of mocha and tobacco. This theme carries through to the rich mouthfeel, where it is married with jammy blackberry, a touch of mineral, and nicely integrated oak.




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Syrah
Appellation	Napa Valley / Carneros
Alcohol	14.3%
TA	0.62 g/100ml
pH	3.71
Oak Aging	12 months
Oak Cooperage	French oak, 35% new
Bottling Date	March 14, 2007
Production	382 cases
Suggested Retail	\$22