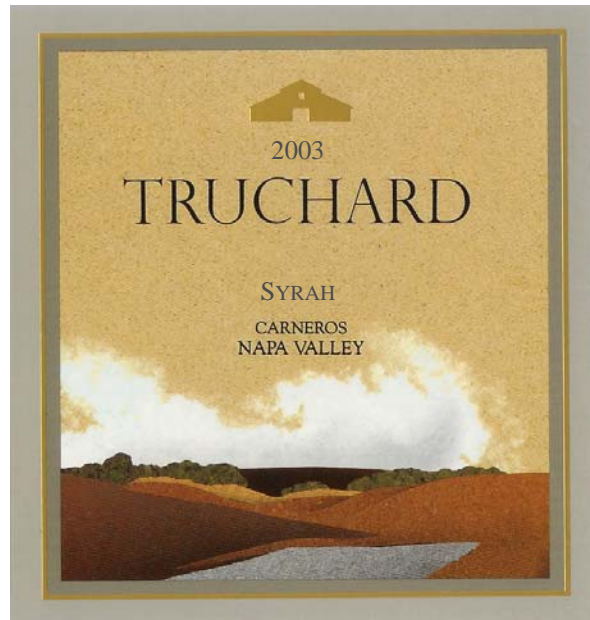


Truchard Vineyards

2003 Syrah



Vintage: The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich flavors, and firm acidity.

Vineyard: There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 6 - 13 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2004. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

Tasting Notes: Jammy aromas of cassis, plum, and blackberry; with hints of vanilla and white pepper. The mouth is packed with flavors of black cherry and red currants; followed by mineral, earth, and cracked black pepper. Ripe tannins provide an opulent finish of fruit and spice.

Release Date - February 1, 2007