



### **Growing Conditions**

2004 was a challenging growing season with an abundance of rain in the winter and spring months, followed by a weeklong heat spell in both September and October. Syrah is a late ripening varietal, which can create risk in cooler climates as there then becomes a need to push hang time into the more inclement months of fall. In order to achieve optimal flavor and tannin development, we prefer the fruit to hang into October and November. The shorter the days become, the less sunlight available and the threat of rain ensues. Ideally, this ripens the fruit very slowly at a gradual rate, though also puts us at the reigns of potential mildew and rain dilution, as we wait patiently for the ideal morning to harvest. Without risk, there is no reward.

### **Tasting Notes**

*Revealing classic blueberry and blackberry scents along with a hint of camphor, deep, medium to full-bodied flavors, and impressive purity as well as elegance, the 2004 Syrah Melville Vineyard should provide plenty of pleasure over the next 4-5 years. 92 points*

**Robert Parker, *The Wine Advocate***

### **Production Notes**

70 cases produced  
15.1% alcohol  
Native Yeast for both Primary and Malolactic Fermentations  
Not Fined and Not Filtered