



Growing Conditions

If we were to use just one word to define this vintage it would have to be BALANCE. The gods smiled and let loose the rains. The natural accumulation of salt buildup, typical in semi-arid climates like ours, was washed away leaving the soil cleansed and refreshed. The vines responded with a profusion of foliage and fruit. With respect to such vigorous growth, balance is critical.

In the case of the '05 crop, there were plenty of energy producing leaves to support healthy development of abundant fruit clusters. This can be a very desirable circumstance for a viticulturist. Not only does it lighten the farmer's intrinsic anxiety load and allow for sounder sleep, it provides excellent opportunity for fine tuning. By dropping fruit and pulling leaves, a conscientious grower can focus the vine's energy expenditures or facilitate ventilation or affect sun exposure – small adjustments aimed at further refining the delicate balance of growth factors. Thus a season like '05, with plenty of growth – both leaf and fruit – provides the winegrower with a significant advantage in terms of management options and the ability to cultivate the best quality fruit possible. And, as the apple does not fall far from the tree, great wines are reflections of their vines.

Tasting Notes

Deep blueberry fruit winds in on itself to create a sinuous core of concentrated berry essence framed by notes of meadow flowers, soft leather, mocha, white pepper, and a hint of smoke. The texture is silky smooth and the wine slides down with a light-footed ease that belies its significant and tightly wound power. The flavors are well integrated and flow gracefully into a lingering, persistent finish. Complex and refined, this is clearly the aristocrat of the lineup.

Absolutely spectacular, the 2005 Syrah Melville Vineyard shows classic black olive, blackberry, bacon fat, and earthiness with an inky purple color, full-bodied richness, as well as a hint of charcoal. Great intensity matched by equally impressive texture and a multi-dimensional mouthfeel result in a terrific Syrah to drink over the next 5-6 years. 94 points
Robert Parker, The Wine Advocate

Production Notes

118 cases produced
Harvested October 10, 2005
14.9% alcohol by volume
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered