



BELL

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Syrah 2000 Canterbury Vineyard Sierra Foothills

Vineyard

In 1997 we produced our first Syrah from Ian and Elena Renner's Canterbury Vineyard at the 2,200 foot elevation in the Sierra Foothills. Uniquely situated on a peninsula surrounded on three sides by the large New Mellones Dam, and with full western exposure, the 4-acre vineyard enjoys a microclimate with warm sunny days, no fog, and moderated by cool afternoon breezes off the dam. Well drained soils with a shallow layer of schist restricts root growth, resulting in vines yielding intensely flavored fruit.

Vinification

Syrah grapes were gently crushed to minimize crushing of berries and maximize fruit character. We fermented at 85 degrees-F with a Syrah yeast strain, and extracted color utilizing gentle irrigation over the skins. The wine underwent malo-lactic fermentation and was barrel aged in a combination of French and American oak barrels for 19 months. The wine was not fined and received one filtration prior to bottling. The resulting blend received three months of bottle age prior to release.

Vintage Notes

The 2000 vintage followed a virtually picture perfect growing season. A cool, even growing season throughout, except for a three-day heat stretch of unusually high temperatures in June and ominous rain clouds in late August, led to a compact harvesting period. The mild, even summer weather allowed for slow, steady ripening, promoting good flavors early in the season.

Tasting Notes

Our 2000 Syrah exhibits wonderful varietal character. Dark ruby in color with intense spicy and plummy fruit aromas, the wine has a rich, luscious mouthfeel and soft, elegant tannins. The oak flavors are in balance with the fruit acidity and fruit flavor to yield an appealing wine, bright on the palate, with great depth and concentration. This wine is destined to become the Merlot alternative for those seeking rich, round, well-balanced yet softer style wines. A great companion to food, this wine will continue to mature gracefully for many years. Richly flavored and more concentrated than the 1999 vintage this wine illustrates the great potential for the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah, 100%
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	24.0 Brix
Harvest Acid	0.40 gm/100ml
Total Acid	0.68 gm/100ml
pH	3.62
Alcohol	14.5%
Aging	19 months in French and American Oak (40% new)
Bottle Date	April 2002
Production	1,342 Cases

<p>HARVEST DATE: SEPTEMBER 15, 2000 SUGAR AT HARVEST 24.0 BRIX ACID AT HARVEST 0.40GM/100ML PH AT HARVEST 3.68 BARRELS 19 MONTHS, 40% NEW FRENCH OAK; ALCOHOL 14.5% ACID 0.68GM/100ML, PH 3.62 BOTTLING DATE: APRIL 2, 2002</p> <p>BOTTLE NUMBER OF 10,580</p> <p>ALCOHOL 14.5% BY VOLUME</p>	<p>2000</p> <p>BELL</p> <p>SYRAH</p> <p>Canterbury Vineyard Sierra Foothills</p>	<p>LOCATED AT THE 2,000 FOOT LEVEL IN THE SIERRA FOOTHILLS, THE WELL DRAINED SLOPES OF CANTERBURY VINEYARD PRODUCE GRAPES BENEFITTING FROM EXCELLENT SUN EXPOSURE AND RELATIVE DAYTIME COOLNESS. THIS DEEPLY COLORED, RICHLY FLAVORED WINE WAS HANDLED GENTLY PRIOR TO BOTTLING TO RETAIN ITS FULL FRAGRANCE AND BALANCE.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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