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Syrah 2003 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 that yield intensely flavored fruit.

Vintage Notes

The 2003 vintage followed an extremely challenging, yet rewarding growing season. The wettest April on record and late season, September heat spikes contributed to lower overall yields, but produced a vintage with high quality, great color concentration, and intensity of flavors. A long, cool summer allowed fruit flavors to evolve ahead of sugar accumulation, and we harvested beautifully mature fruit in mid-September.

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 14 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.

Tasting Notes

Our 2003 Syrah exhibits wonderful varietal character. Deep ruby in color with spicy, peppery fruit aromas, the wine has good acidity, with 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. Often described by our guests as "yummy," this delicious wine is a nice alternative for those seeking a rich, round, well-balanced yet softer style wine. A great companion to food, this wine will continue to mature gracefully for many years. Richly flavored and with great concentration, this wine illustrates the great potential of the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	26.6 Brix
Harvest Acid	0.42 gm/100ml
Total Acid	0.62 gm/100ml
pH	3.54
Alcohol	14.3%
Aging	14 months in French and American Oak (42% new)
Bottle Date	December 2004
Production	1,750 Cases

<p>HARVEST DATE: SEPTEMBER 20, 2003 SUGAR AT HARVEST 26.6 BRX ACID AT HARVEST 0.42 GM/100ML PH AT HARVEST 3.59 BARRELS 14 MONTHS, FRENCH & AMERICAN OAK, 42% NEW ALCOHOL 14.3% ACID 0.62 GM/100ML; PH 3.54 BOTTLING DATE: DECEMBER 13, 2004 BOTTLE NUMBER OF 21,192 ALCOHOL 14.3% BY VOLUME</p>	<p>2003 BELL SYRAH 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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