

Marelle

SYRAH

Introducing Marelle 2001 Napa Valley Syrah

GRAPES

The grapes for Marelle come from two cooler Napa Valley vineyards. The Cortese Vineyard is the heart and some of the soul of the blend. It is located above "the avenues" of Coombsville (East Napa). Syrah from this vineyard delivers intense black fruit and textural richness to the blend. Kate's Vineyard is adjacent to Big Ranch Road in North Napa. Kate's Syrah delivers varietal spice and layers of complexity. It is the dynamic accompanist, playing off Cortese in a synergistic, complementary manner.

VINIFICATION

The grapes were hand harvested in multiple picks between September 8th and October 6th when flavor and phenolic maturity peaked at moderate Brix levels. Following direct crushing to open top fermenters, fermentation and punchdowns ensued. The individual lots were basket pressed a few days after dryness to older French oak barrels where they aged sur lie for several months before their first racking. Final blending occurred after 12 months of barrel aging. The blend aged an additional 10 months in barrel and 9 months in bottle prior to release.

TECHNICAL DATA

Composition	100% Napa Valley Syrah 78% Cortese Vineyard 22% Kate's Vineyard
Total acidity	5.9 g/L
pH at bottling	3.68
Alcohol	14.8
Residual sugar	0.2 g/L (0.02%) dry
Maturation	22 months in 100% two-year-old French oak
Bottling date	21 August 2003

WINEMAKER'S NOTES

The growing season was spectacular – moderate and long, producing wines with terrific concentration and complexity. In an attempt to bottle the crème de la crème, a mere 50% of the wine lots made the final blend. Older French oak barrels were selected for aging to subtly enhance the structure and show off the fruit; they play little role in the wine's flavor. The wine is characterized by intense, integral fruit wrapped in amazing texture. Natural sediment may precipitate.

WINEMAKER

Ashley Heisey