

Marelle

SYRAH

Marelle 2002 Napa Valley Syrah

GRAPES

The grapes for Marelle come from two cooler Napa Valley vineyards. As with the 2001 vintage, 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. Kreuze Canyon Vineyard is a Caldwell-Havens joint venture located on the corner of Kreuzer Land and Fourth Avenue. The mix of ENTAV clones provides aromatic complexity, varietal spice and a silky, elegant contribution to the mouthfeel.

VINIFICATION

The grapes were hand harvested in multiple picks between September 26th and October 10th 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 French oak barrels (25% new) 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 12 months in bottle prior to release.

TECHNICAL DATA

Composition	100% Napa Valley Syrah 70% Cortese Vineyard 30% Kreuze Canyon Vineyard
Total acidity	5.4 g/L
pH at bottling	3.67
Alcohol	14.4
Residual sugar	0.4 g/L (0.04%) dry
Maturation	18 months in French oak (25% new)
Bottling date	20 April 2004

WINEMAKER'S NOTES

2002 was a great Syrah year in the vineyards. In order to bottle the best blend a mere 30% of the wine lots made the final blend. A small percentage of new oak was introduced for mouthfeel enhancement, otherwise older French oak barrels were used to subtly enhance the structure and show off the fruit. The wine is characterized by true Syrah spice and dark fruits. The mouthfeel has plenty of texture, structure and length. This wine is ready to enjoy today, but will evolve well over the next five years. Natural sediment may precipitate.

WINEMAKER

Ashley Heisey