

Marelle

SYRAH

## Marelle 2003 Napa Valley Syrah

### GRAPES

All the grapes were grown in Coombsville/Tulocay – a cooler place east of Napa Carneros. Cortese Vineyard remains the heart and backbone of the wine. It is located in the hills above "the avenues". Cortese Syrah delivers intense black fruit and tannic structure to the blend. Kreuze Canyon Vineyard is a Caldwell-Havens joint venture located on the corner of Kreuzer Land and Fourth Avenue. Its ENTAV 300 Syrah contributes classic Syrah perfume, spiciness and elegance. Simpkins Vineyard is an east facing, one acre slope located on the corner of North and Second Avenues. Its Alban selections of Syrah lend savage character, meaty notes and supple, voluptuous tannins.

### VINIFICATION

Dawn-harvested clusters were completely destemmed and partially crushed to open top fermenters. Cold soak, punchdowns and fermentation ensued. Individual lots were membrane pressed, without rolling, a few days after dryness to French oak barrels (15% new) where they aged sur lie for eight months before blending. The wine was bottled unfinned and unfiltered; natural sediment may precipitate.

### TECHNICAL DATA

Harvest dates	24 September - 13 October 2003
Composition	100% Napa Valley Syrah 75% Cortese Vineyard 20% Kreuze Canyon Vineyard 5% Simpkins Vineyard
Total acidity	5.5 g/L
pH at bottling	3.70
Alcohol	14.1
Residual sugar	0.2 g/L (0.02%) dry
Maturation	18 months in French oak (15% new)
Bottling date	11 April 2005

### WINEMAKER'S NOTES

2003 was a hot year in the vineyards – the warmest growing season on record. Relatively cool weather prevailed in Coombsville/Tulocay which minimized sun damage to the fruit. The wine was predominantly aged in older French oak barrels to preserve the vibrancy of the fruit and the wine's inherent richness derived from its own grape tannins.

From the first swirl, the wine offers pepper and anise spice characteristics intermixed with smoky meatiness and an array of ripe fruits including blueberry and blackberry. The mouthfeel has ample texture and structure. The long finish extends the opportunity to savor its true Syrah flavors. This wine is ready to enjoy today but will evolve well, without losing its fruit, over the next 3-5 years.

### WINEMAKER

Ashley Heisey