



Marelle 2004 Napa Valley Syrah

GRAPES

Located in Coombsville/Wild Horse Valley (cooler places east of Napa Carneros), the vineyards are a stone's throw apart. The synergy of blending within the same grapegrowing neighborhood produces a wine that is more about place than most blends and is more complex than many single vineyard wines. **Cortese Vineyard** is the source of Marelle's intense black fruit and tannic structure. It is located in the hills above "the avenues". **Simpkins Vineyard** is an east facing, one acre slope located on the corner of North and Second Avenues. Its Alban selections of Syrah lend sauvage character, meaty notes and supple, voluptuous tannins. **Kreuze Canyon Vineyard** is a Caldwell-Havens joint venture located on the corner of Kreuzer Lane and Fourth Avenue. Its ENTAV 300 Syrah contributes classic Syrah perfume, spiciness and elegance. The ENTAV 470 Syrah from **Lyons Vineyard** contributes to Marelle's core of lush, ripe fruit. **Shearer Vineyard** is a west facing, steeply terraced vineyard located at the upper elevation of Coombsville. This low-yielding vineyard contributes deep purple color and pure, concentrated red fruit.

VINIFICATION

Dawn-harvested clusters were partially destemmed to open top fermenters. Cold soak, punchdowns and fermentation ensued. Individual lots were membrane pressed (without rolling) a few days after dryness to two year old French oak barrels where they aged sur lies until blending. The wine was bottled unfiltered.

TECHNICAL DATA

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|----------------|--------------------------------------|---------------------|--|
| Harvest dates | 31 August – 20 September 2004 | | |
| Composition | 100% Napa Valley Syrah | | |
| | 38% Cortese Vineyard | 11% Lyons Vineyard | |
| | 38% Simpkins Vineyard | 2% Shearer Vineyard | |
| | 11% Kreuze Canyon Vineyard | | |
| Total acidity | 6.1 g/L | | |
| pH at bottling | 3.85 | | |
| Alcohol | 14.6 | | |
| Residual sugar | 0.5 g/L (0.05%) dry | | |
| Elevage | 18 months in two year old French oak | | |
| Bottling date | 4 April 2006 | | |

WINEMAKER'S NOTES

2004 was a year in which grapes were picked earlier than usual; full ripeness prevailed everywhere. The wine will retain its deep, youthful color for years. The nose exudes a complex mix of dark cherry, white pepper, smoky and meaty aromas. The fruit core is dominated by perfectly ripe, but not over-ripe, black fruits. Careful elevage produced this harmonious wine which possesses a fine balance of structure, volume and flavor concentration. Integrated and generous at release, the wine will maintain its vibrant fruit and sweet tannins until 2010-2011 or later.

Winemaker: Ashley Heisey