



2005 “Cuvée Jalama” Syrah

Winemaking: Hand harvested then destemmed, but not crushed. Five days cold soak prior to fermentation in 1-ton fermenters. Fermentation allowed to begin with native yeast then half of the fermenters were inoculated with cultured Rhone yeast and other half of the fermenters were inoculated with traditional Pinot Noir yeast. It was manually punched down once per day early in the fermentation, and twice per day in the latter part of the fermentation.

Vineyard & Appellation: Domaine at Moss Ridge-Paso Robles, Larner Vineyard-Santa Barbara.

Wine notes: This wine has a dense crimson-violet core with high clarity despite the dark hue. The nose shows plum and dark fruit combining with toast and pepper. On the palate the wine is structured with a velvety mouth feel and combination of both dark and red fruits including blackberry and red currant. The long finish is ripe and soft, with cedar, leather and firm tannins. The higher acidity and tannin create a structure and texture which compliments food exceptionally. Enjoy!

Alcohol: 14.2%
TA: 6.87 grams per liter.
pH: 3.57