



Vineyard:

The 2005 vintage was a relatively cool vintage and was quite long. We had an incredible hang time for the fruit. The quality of wine was unique and showed the classic flavors from our vineyards. We decided to produce a blended Syrah mainly sourced from the Lower Vineyard and a small block in Calistoga. We feel that the 2005 vintage has the depth and forwardness that makes it accessible now while it can also age up to 5 years.

Tasting Notes:

A dense and dark ruby color that is filled with aromas of dark cherry and blackberry pie along with fruited black tea aromas. Notes of earth and bark followed hints of geranium and light toasted walnuts. The palate is soft and inviting, round and rich with sweet tannins and graceful length.

Technical Notes:

Blend: 100% Syrah (90% Sonoma-Knights Valley, 10 % Napa Valley-Calistoga)

Harvest Date: October 3rd, 25th 2005

Harvest Chemistry: Brix: 25.6 Total Acidity: 4.2 g/L pH: 3.77

Vinification: Destemmed to a small open-top fermenters, cold soaked for 7 days, warmed and then inoculated with D-254 yeast, pumped over 3 times per day and pressed at dryness. The fermentation temperatures were cool overall Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 18 months in barrel. Racked and blended prior to bottling.

Barrel Program: 40% new french oak (slow heavy toast-Nevers) and 60% neutral french oak

Wine Chemistry: Alc. v/v: 14.8% pH: 3.83 Total Acidity: 5.3 g/L

Bottled: March 23rd, 2006 **Cases:** 236 cases



LAVA VINE VINEYARDS

1516 HARLEY STREET · CALISTOGA, CA 94515
707.942.4631 · FAX 707.942.5847 · WWW.LAVAVINE.COM