

LA CREMA



SONOMA COUNTY

2005
Syrah

*layered aromas, brooding intensity
and rich, robust character*

"The 2005 Syrah has dense aromas of blueberry, black licorice and white pepper. Complex flavors of bramble, tea leaves, cocoa and hints of smoke lead to a plush middle and a broad, lingering finish."

Melissa Stackhouse, Winemaker

THE SERIES: APPELLATION SERIES

Our Appellation Series was built upon the concept of *terroir* – capturing individual expression of a varietal in a particular growing region or vineyard site. As part of this ongoing exploration, our winemaking team hand crafts small bottlings of intriguing varietals each vintage. Selected from exceptional Sonoma County vineyards, these special releases are available in very limited amounts.

THE PLACE: SONOMA COUNTY

A native varietal of the Rhône winegrowing region of France, Syrah develops outstanding character in the cooler pockets of Sonoma County. We carefully select vineyard sites that provide mild weather throughout the growing season, where Syrah can ripen slowly on the vine, producing a rich concentration, jammy fruit quality and the varietal's signature intensity.

THE VINTAGE: 2005

The 2005 harvest was incredibly even from start to finish. Everything happened right on time, and the weather stayed uncannily moderate, allowing the fruit to ripen at a leisurely pace on the vine. Syrah benefited immensely from this slow, steady season, showing remarkably intense, bold aromas and flavors.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

When we craft this robust wine, we seek to capture the natural complexity, layered aromas and big, distinctive flavors of cool-climate Syrah. Fruit was hand-picked in the cool, early morning – the grapes arriving within hours at the winery in small, half-ton bins. We carefully sorted by hand on a belt delivery system, removing any inferior clusters and debris.

To preserve the fresh fruit components, whole cluster berries were gently destemmed into open top fermenters, then cold soaked for five days at 45° F prior to fermentation to intensify flavors. During fermentation, select lots of wine were punched down by hand three times each day, while other lots were racked and returned to the fermenter (known as *delestage*) once each day. A portion of the wine was macerated for an extended time to extract maximum color and structure from the skin cap.

The wine was aged 16 months in French oak (15% new). Toast levels of the barrels ranged from medium plus to heavy, adding layers of spice, texture and vanilla. Before blending, the lots were "racked" four times, a process where wine is transferred from one barrel to another. Individual vineyard lots were kept separate throughout the winemaking process, to ensure each site's particular characteristics were captured. This gave our winemaking team a rich palette of flavor, structure, complexity and nuance from which to construct the final blend.

THE STATS:

Appellation:	Sonoma County	Alcohol:	14.3%
Composition:	100% Syrah	T.A.:	0.60g / 100mL
Type of Oak:	100% French, 15% new barrels, medium plus and heavy toast levels	pH:	3.75
Time in Barrel:	16 months	R.S.:	0.05%
		Cases Produced:	775