

## ST. FRANCIS WINERY & VINEYARDS

### 2005 SYRAH

#### *Wild Oak* SONOMA COUNTY

**HARVEST** September 2005

**AGING** Fourteen Months

**STORAGE** French & American Oak

**pH** 3.57    **TA** 0.67g/100 mls

**BOTTLING** June 2007

**ALCOHOL** 14.8% by volume

**AGING POTENTIAL** 5 to 8 years

**CASES PRODUCED** 700 cases

Syrah is one of the most adaptable varieties, suitable for both warm and cool growing regions and both rocky mountainous and fertile valley floor soils. Wherever it is grown, Syrah dramatically expresses the personality of the terrior with its unique and variable flavor profile. In the 2005 vintage, 70% of the Syrah grapes were selected from our very own Wild Oak Vineyard, located on the fertile valley floor of Sonoma Valley. This fruit gives the 2005 Syrah its lush strawberry and mineral flavors as well as a soft, rich mouthfeel. The remaining 30% of the grapes are grown on our estate mountain-side Nuns Canyon Vineyard, growing high above the fog line on the Sonoma Valley side of Mount Veeder. This mountain grown fruit is first to ripen and is characterized by firm tannins and sweet blueberry and ripe black cherry flavors. All grapes were fermented separately in stainless steel tanks and were then aged in new, one and two year old oak (95% French, 5% American). We selected a high percentage of older oak barrels for this blend in order to allow the wine's intense fruit flavors to shine.




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SYRAH

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