

2004 SYRAH

Roasted Slope



WINEMAKER'S NOTES

"Roasted Slope," is the direct translation of Cote-Rotie, where Syrah and Viognier grow in vineyards harmoniously, and where the two grapes bring each other up to the next higher level of quality. It is with this inspiration from Cote-Rotie, that we release this single vineyard wine. The nose of this wine displays the desired characteristics of black cherries, violets, and a touch of toasty oak that all follow through into the palate. The tannins are full but lush, and the finish is long and lingering. This wine is surely enjoyable now, but it shall age gracefully for 5-7 years to come."

Andrew Murray Vineyards is dedicated exclusively to crafting wines from Rhone varieties. This narrow focus, combined with great vineyard partners that feature rocky, well-drained soils, and very cool microclimates especially well suited for growing great Syrah and Viognier make for a fantastic setting in which to craft world class wines, possessing immense richness, maturity, and drinkability. This focus is further defined and refined by our "minimalistic handling" approach to winemaking. All of our wines are hand-picked and "hand-sorted" in the vineyard with an eye for only picking the best fruit. In the 2004 vintage, we were able to harvest an average of 1.3 tons/acre of Syrah from the "Roasted Slope Vineyard". The small-berried grapes were hand harvested in the cool, foggy mornings of late October from a single and very unique vineyard block, named the "Roasted Slope" Vineyard, after the direct translation of the famed vineyard in France, "Cote Rotie." It is in this vineyard that French growers are allowed and encouraged to grow Viognier (up to 15%) amongst their Syrah vines. They then harvest the two grapes together and ferment them together (called co-fermentation). We use this same "co-fermentation" procedure to make our "Roasted Slope Vineyard" Syrah. It would be easier to simply blend a little Viognier with Syrah after fermentation, but the blending of flavors is never quite complete. One can almost-always taste the Viognier separately from the Syrah, rather than their combined flavor, when fermented separately. The Viognier acts to elevate the nose of the Syrah with notes of candied violets, while also softening the palate, and lengthening the finish. We feel that we accomplished just this with our "Roasted Slope Vineyard" wine.

WINE FACTS

Composition:

96% Syrah, 4% Viognier

Appellation:

Santa Ynez Valley

Soil:

Well-drained, gravelly, rocky, sandy-loam

Fermentation:

Open top with frequent punchdowns

Aspect:

North facing slope to 30°

Elevation:

1200 - 1500 feet

Fermentation:

Open Top, Punch Down

Aged 20 months in French Oak, 25% new

700 cases produced

Release Date:

August 2006

Alcohol:
14.9%

pH:
3.75

TA:
6.8 g/L