

# JUSTIN

## VINEYARDS & WINERY

### 2003 Syrah

#### Vintage Summary

The vintage began with the warmest winter since 1996. As a result, our grapevines began their growing season 2 weeks earlier than normal. A warm spring followed and in early June, temperatures began to climb and the ripening followed. A few cool spikes in late August allowed the vines to slow down and rest before the critical period prior to harvest. September and October followed with warm consistent weather that ripened our Syrah evenly. In late October, the weather cooled down, making it difficult to ripen anything remaining on the vine.

#### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. In June, shoots were around 6 to 8 inches, and we removed any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. Syrah clusters tend to be large and have shoulders or wings. Prior to veraison, we removed these shoulders and wings to ensure we had even maturity throughout the vineyard. In low vigor vineyards we reduced crop load from two to one cluster per shoot. This critical process allowed our Syrah to ripen prior to the cool down of late October. Syrah was harvested in the end of September.

#### Winemaking Practices

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. The grape juice was cold soaked for 48 hours to help intensify color and phenolics. Enoferm Syrah yeast, a strain known for its intense raspberry and cassis characteristics, fermented the wine to dryness over a twelve-day period. During fermentation, the Syrah was pumped over twice per day for 45 minutes. We aerated the wine to expose it to oxygen throughout the fermentation. This helps reduction of Hydrogen Sulfide (rotten egg aromas), and helps fixate color. After the wine finished fermentation we continued pump overs for another two weeks. Malo-lactic fermentation took place in barrel to help integrate the 22% new American Oak.

#### Tasting Notes

Aromas of black cherry, plum and white pepper makes up the nose of this wine. A soft entry is balanced by good acidity that pronounces the ripe fruit in this wine. Black fruit and spice combine with gamy flavors and a soft, round toasted oak finish.

#### Specifics

**Barrel aging:** 18 months in 225-L oak barrels, 22% new

**Blended:** 2/15-2/16 2005

**Harvest dates:** 9/23-9/26, 2003

**Brix at Harvest:** 26.4

**Harvest method:** 100% hand-harvested

**Fermentation:** 12 days

**Maceration:** 1 to 24 days including fermentation

**Total Acidity:** .63 g/100ml

**Pump overs:** 2 times daily during fermentation

**Yeasts:** Enoferm Syrah

**Barrel replacement:** 20-30% annually on average

**Racking:** every 3 months

**Fining:** None

**Filtering:** None

**Bottled:** May 18-19, 2005

**pH:** 3.78

**Alcohol:** 15%

**Barrels:** 22% American, Minnesota, Missouri