



2005

AMBER RIDGE VINEYARD
SYRAH

We produced our 2005 Syrah using similar methods fashioned for our Pinot Noirs, including a cold soak and very gentle handling. The grapes were fermented with 50% whole clusters, which added heightened aromatics and supple tannins. This wine is best decanted prior to serving. We recommend drinking this wine between 2009 and 2016.

AROMATICS: Briary, with ripe blackberry and soft notes of tobacco. Hints of cocoa offer a dark background.

ON THE PALATE: Mouth-coating with initial flavors of freshly crushed blueberries. The midpalate reveals traces of cigar box, hints of cedar and cracked pepper. The gripping texture carries the melody of flavors to a beautiful, lengthy finish.

VINEYARD SOURCE:

Amber Ridge Vineyard

HARVEST DATES	Oct. 21st
BRIX AT HARVEST	26.9°
COLD-SOAK	4 days
FERMENTATION TIME	16 days average
FERMENTATION TEMP.....	Peak at 90° F
ALCOHOL	15.6% by Volume
pH	3.85
TITRATABLE ACIDITY	5.1 grams per liter
BARREL AGING	18 months
PERCENTAGE OF NEW OAK.....	35%
PERCENTAGE WHOLE CLUSTER.....	50%
BOTTLING DATE	May 24th, 2007

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