



Winemaker's Notes

Wine: 2004 Mueller Syrah, Russian River Valley,
"Silk Ranch"
Production: 68 cases
Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: Our 2004 Silk Ranch Syrah is produced from a single block in the Silk Ranch Vineyard near the the Russian River. The vineyard is located on a cool, foggy site roughly two miles from the Russian River—the "middle reach" of the appellation. This vineyard experiences the full impact of cooling fog which travels up the rivers banks. Fruit is harvested in the cool morning hours and transported to the winery on Starr Road (minutes away) for destemming into our small, two-ton custom designed fermenting tanks. A portion of juice is fermented using pure strain yeast while the balance ferments spontaneously with wild (indigenous) yeast. During fermentation, we punch down the cap by hand several times each day to gently extract the grapes flavors and aromas. The wine is aged in French oak barrels, of which about 50% is new.

Tasting Notes: The 2004 Silk Ranch has a deep, inky red color. Aromas of blackberry, blueberry, tobacco, and tarragon are layered by espresso bean and smoky, toasted oak. The wine is rich and full, yet its soft (dare we say silky), well integrated tannins provide an expansive canvas for the display of its rich array of flavors. The wine finishes with a flourish of sweet French oak and vanilla.

Technical Data:

Harvest Date: 10/4/04
Harvest Brix: 23.5
ph at harvest: 3.8
ph at bottling: 3.6
Alcohol by volume: 14.5%