



PESSAGNO

WINERY

2005 Syrah

Mesa del Sol Vineyard

Arroyo Seco

Harvest Date

October 15, 2005

Harvest Brix

26.0

Months in Oak

Eleven

Alcohol

14.6%

pH

4.01

TA

7.42 grams/liter

Rs

Dry

THE VINEYARD

Mesa del Sol Vineyard is located far up the Arroyo Seco Canyon at the base of the Ventana Wilderness. The climate is characterized by very warm fog-free days and moderately cool evenings, ideal growing conditions for Syrah. The vineyard is trellised on a divided canopy system, providing ample sun exposure to the fruit for good flavor development and small, intense berries. The vineyard is certified organically farmed.

THE VINTAGE

Due to a warmer and wetter winter than usual we were in full budbreak by February 28th, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures with the warmest day only reaching 95 °F; slowing maturation in the vineyard to a snail's pace. Harvest started in mid October, and the extended growing season resulted in very high quality fruit due to extended "hang-time" on the vine.

THE WINEMAKING

2.5 tons of handpicked fruit was gently crushed into two separate fermentors and allowed to "cold soak" for 72 hours. Two different yeast strains were added to each fermentor to extract different fruit aromas and add complexity. Pressed directly into French oak, the wine was barrel aged for eleven months before blending and bottling.

TASTING NOTES

Spicy in nature with predominant aromas of blackberry and black plum, this "in-your-face" wine displays both power and finesse. Combined with a firm tannin structure it makes an ideal pair with barbecued ribs, grilled Salmon, and other tangy dishes.

Steve Pessagno, winemaker