

TABLAS CREEK VINEYARD

SYRAH 2003



The 2003 Tablas Creek Vineyard Syrah is Tablas Creek's first national release of this classic Rhone varietal. The wine is exuberantly and elegantly Syrah in character, with classic flavors of bacon fat, wood smoke, blackberry and mineral, and should reward time in bottle to mature.

The 2003 vintage was tremendous: warm and sunny, with cool nights that prolonged the hangtime of the grapes and led to wines with excellent acidity. A relatively early flowering, combined with a warm but not overly hot summer produced unusually long hangtime, and grapes with concentrated flavors and a distinct minerality. The extended harvest meant that we harvested varietals multiple times, with Syrah (as usual our earliest-ripening red varietal) harvested principally between September 18th and 25th, although a small plots of our new clones (our "C" and "A" clones) waited until October 8th and 16th respectively.

The Syrah grapes were destemmed and then fermented using native yeasts in small open-top stainless steel tanks. After three weeks, they were pressed, and moved to a balance of new and old french oak barrels to complete their fermentation. The red wines were assembled in June of 2004, and aged for an additional year in 1200-gallon foudres, before being bottled in May 2005. The wine is unfinned and unfiltered, and should be expected to throw a sediment over time.

The 2003 Syrah is a vibrant expression of the Syrah grape. A nose of pepper, black raspberry and wood smoke is followed by intense ripe flavors of blackberry and spice, fine tannins and gentle oak, and a long, elegant finish.

TECHNICAL NOTES

100% Syrah

14.5% Alcohol by Volume

600 Cases Produced

FOOD PAIRINGS

Grilled steaks

Lamb

Cassoulet

Spicy sausages

