



SYRAH
CALIFORNIA 2004
VINTNER'S RESERVE®

WINEMAKING PHILOSOPHY

For more than two decades, Kendall-Jackson has remained relentlessly committed to producing only the finest quality wines from grapes grown in California's cool coastal vineyards.

We carefully match climates and soil types for each grape varietal, and then handcraft each vineyard lot throughout the winemaking process. Our proprietary approach to winemaking has earned us a reputation for red wines that consistently exhibit intense layers of flavor with complexity and balance.

KEY POINTS

- 100% Central Coast appellation sourcing
- Santa Barbara County benchland vineyards provide the currant and blackberry flavors
- San Benito County grapes enhance the earth and black pepper notes
- Monterey County mountain and hillside vineyards lend the velvet tannins and wine structure
- San Luis Obispo County benchland vineyards add black cherry and boysenberry jam flavors
- Aged 6 months in French (39%) and American oak barrels for a wine that is balanced and structured
- Artisan winemaking techniques, such as cold soaking, extended maceration and delestage were used to enhance, and simultaneously, soften the tannins, deepen the color and intensify the flavors

TASTING NOTES

"Intense black currant and bold, jammy blackberry and blueberry flavors are accented by big black cherry, earth and perfume notes. A full mouthfeel is rounded off with supple suede leather and spice for an elegant yet big, lush finish."

Randy Ullom, *Winemaster*

STATISTICAL INFORMATION

Appellation:

California

Composition:

- 96% Syrah
- 2% Zinfandel
- 2% Petite Sirah

Growing Regions:

- 75% Santa Barbara County
- 13% San Benito County
- 10% Monterey County
- 2% San Luis Obispo County

Alcohol: 13.5%

T.A.: 0.59g/100ml

pH: 3.65

