

MARR

2003 Cuvée Patrick Reserve, California

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and focused flavors. During harvest, all grapes are cooled, hand sorted, destemmed (not crushed) and "cold soaked," prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific yeast strains to accentuate vineyard and varietal characteristics. Following slow, cooler fermentation, all lots are lightly pressed. Extended maceration is utilized for selected lots. Blending trials are completed after fermentation, and again after barrel aging. All our wines are aged in French and American oak from assorted forests and coopers. New barrels are used sparingly for contributing nuances that enhance (without overpowering) aromas, flavors, mouthfeel of texture, and a lengthy finish.

Appellation and Varietal Content – California: 50% Tehama Foothills Syrah, 40% Mendocino Petite Sirah, 9% Tehama Foothills Petite Sirah and 1% Capay Valley Viognier. The best grapes for wine often come from areas that have marginal or limiting weather and stressful growing conditions. This wine comes from several regions that often have late spring frosts, very hot, dry summers and the potential for early fall rains most years. The grapes are selected from several distinct locations. Alger Vineyards, which was established in the mid 1970's, and sits at approximately 2,500 feet on the western reaches of Mount Lassen in northern California. These older blocks Petite Sirah and mature blocks of Syrah were planted in well-drained, volcanic soils and glacial till on arid slopes. Mattern Ranch in Mendocino County is an established vineyard located rolling west facing slopes southeast of Ukiah first planted around 1930. Capay Valley Vineyards is located on rolling hills in an arid valley on the east side of the Pacific Coast Range, an area known for grapes with luscious mid-palate fruit.

Technical Data

Varietal Content	50% Syrah, 49% Petite Sirah, 1% Viognier
Aging	12 months in French and American barrels from Nadalie and Seguin-Moreau cooperage's, 15% of which is new.
Case Production	86cases
Alcohol	15.00%
Residual Sugar	0.44 %
Titrateable Acidity	0.66g/100ml
pH	3.73
Release Date	November 2005

Winemaker Tasting Notes

This wine has a pungent perfume of ripe dark fruit and cracked black pepper with hints of tea leaves. The palate features soft full flavors of late summer berries and plums with cracked black pepper followed by a touch of mocha, brown spices and hints of minerals backed by expansive, chalky tannins for a long drifting finish.

Suggested Retail \$22.00