

MARR

2004 Syrah, California, (Tehama Foothills)

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, 98% Tehama Foothills Syrah, and 2% Yolo County Viognier. The best grapes for wine often come from areas that have marginal or limiting weather and stressful growing conditions. This Syrah comes from a region that has late spring frosts or even snow, very hot, dry summers and the potential for early fall rains every year. The altitude of this vineyard provides for cool nights during the hot summer growing season. As a result the grapes have great tannic structure and firm fruit acids. The vines must be cropped back so that the remaining clusters can be harvested fully mature before wet fall weather moves in. The grapes are selected from Alger Vineyards, which was established in the mid 1970's at about 2500 feet on the western reaches of Mount Lassen in northern California. These older blocks of mature Petite Sirah and Syrah vines were planted in well drained, volcanic soils on arid slopes with views of mountains in the distance.

Technical Data

Varietal Content	98% Syrah, 2% Viognier
Aging	16 months in French and American barrels from Gillet, Keystone, Nadalie and Seguin-Moreau cooperage's, 30% of which is new.
Alcohol	14.66%
Residual Sugar	0.126 %
Titrateable Acidity	0.58 g/100ml
pH	3.77
Release Date	Winter 2007

Winemaker Notes

This Syrah exhibits aromas of dark, vine-ripened berries over a background of sweet wood smoke and a touch of powdered vanilla. The full, rich, fruit forward palate of dark stone fruit and tropical spices is followed by a touch of caramel, citrus and a finish of soft, expansive, lengthy tannins.

Suggested Retail **\$18.00**