

LAETITIA

VINEYARD & WINERY

ESTATE SYRAH



VINTAGE 2005
APPELLATION Arroyo Grande Valley
VARIETAL Syrah
HARVEST DATE 10/3 - 10/9 2005
BRIX AT HARVEST 24.9 - 26.2°
ALCOHOL 14.2%
pH 3.47
TA 6.6 g/l
CASE PRODUCTION 1,800
SUGGESTED RETAIL \$30.00

VINEYARD ESSENTIALS

One of the Central Coast's coolest vineyards, Laetitia's Arroyo Grande Vineyard has a unique combination of climate and soil profile. Planted on cool coastal benchlands overlooking the Pacific Ocean, our vineyard has low-yielding, rocky volcanic and limestone soils that produce incredible, concentrated fruit. Planted with a wide selection of Syrah clones and rootstocks, this estate grown fruit allows us to create wines of great depth and complexity. Our 25 acres of cool-climate Syrah is a blend of clones 383, 470, 887 and a locally renowned Alban clone.

WINEMAKER'S JOURNAL

All lots of Syrah showed concentrated color immediately upon de-stemming. The cold soak lasted four days, and fermentation occurred over a six day period. Very little pump-over extraction was necessary since the grapes had already established good color and depth. The wine was aged for 15 months in French oak barrels, a combination of François Frères and Rousseau cooperages, with 45% new oak, and was inoculated to complete 100% malolactic fermentation.

2005 GROWING SEASON

The results of the 2005 harvest were terrific, in that mild conditions created an environment for full, ripe flavors at relatively low sugar levels. The lower sugar levels equate to lower alcohols, which are the sign of a balanced wine. Crop loads were kept low, with yields of 2 to 2-1/2 tons per acre. A cool June and July brought bright acidity, while sunshine and warmer temperatures in August and September contributed mature flavors, achieving wonderfully complex and balanced fruit.

TASTING NOTES

Dark, dense plum in color, this cool climate Syrah offers an elegant mixture of boysenberry pie, spicy rose and cedar scents in the nose. The aromas are mirrored on the palate with a lively blend of rich berry and cassis, with a twist of anise. Layers of pepper, spice and mocha add complexity to this velvety smooth wine. The firm, yet polished tannins give way to a long, rich finish that echoes of black pepper, with a touch of dark chocolate and raspberry.