

ADELAIDA

SYRAH VIKING ESTATE RESERVE 2002

STYLE

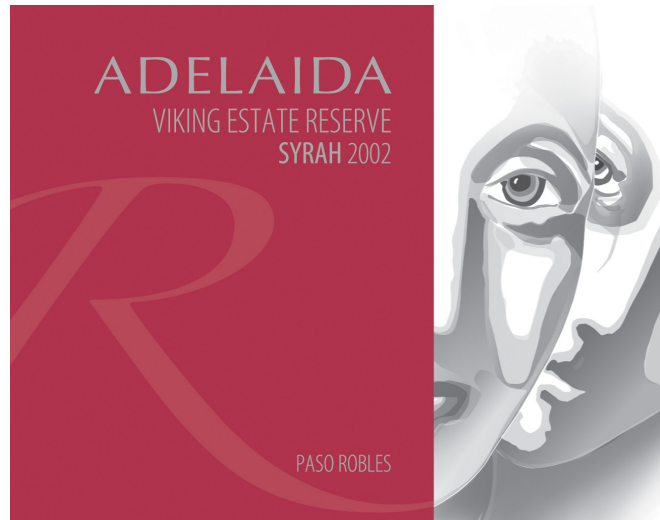
The appropriately named Viking Vineyard is Adelaida's premier source of estate syrah, and as such, produces stunningly rich and concentrated wines. This is a quintessential Reserve-quality wine and has been treated as such, with no-holds-barred vinification. Native yeasts, long fermentation and carefully selected cooperage all contributed to the intensity of this syrah. Only the best 10 barrels were then selected by the winemaker Terry Culton for the Viking Reserve label. This wine is unfiltered and unfiltered.

WINEMAKING

All lots were open-top fermented, using native indigenous yeasts. Primary fermentation on the skins lasted 14 days, with the cap gently punched down twice daily. Barreled down to a carefully chosen selection of French and American oak, the wine was aged for a period of 22 months, allowing malolactic fermentation to take place in the barrel. Extended aging on the lees improved the overall structure and mouth-feel of the final wine, which was then bottled unfiltered and unfiltered.

VINEYARD

This is the perfect site for the production of ultra-premium syrah. The thin calcareous rich soils that overlay the limestone-clay bedrock ensure vine stress and incredible flavor concentration in the resulting wine. The classic warm days and south facing topography of the vineyard maximizes ripeness and flavor intensity, while the cooling influence of the nearby Pacific Ocean (diurnal variations of as much as 50°) enable the grapes to retain their natural acidity. The 1700 ft. elevation enhances phenolic development, giving intense color and tannin structure.



TASTING NOTES

This is an opaque, intense, multi-faceted, complete wine. "The color is phenomenal . . . syrah is a different crayon in the Crayola™ box", says wine maker Terry Culton. On the nose, the wine has profoundly complexing aromatics, with hints of game and rich dark fruit. This intense wine shows some elemental characteristics of classic northern Rhone syrah. The notes of wild game are classic syrah attributes, while the trace of chaparral is a hallmark characteristic distinctive to our extreme, isolated, mountain vineyard.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	3 tons/acre
Vineyard:	100% Viking Vineyard	TA:	7.2 g/L
Varietal content:	100% Syrah	pH:	3.35
Harvest dates:	Sept. 13 –Oct. 30, 2002	Finished alcohol:	15.4%
Brix:	25°	Bottling date:	July 9, 2004
Fermentation:	11–14 days in open top fermenters	Production:	243 cases
Aging:	22 months in French and American oak (40% new)	Release date:	May 15, 2005
		CA suggested retail:	\$55.00