

**SYRAH 2004**  
Paso Robles

Adelaida's primary label Syrah in 2004 came from three steep and low yielding vineyards within 10-15 miles of the cool Pacific current (including our home vineyard, Viking, as well as terraced Glenrose and mountainous DeBro). The ever-present calcareous limestone soils act to devigorate the vines, contributing to the distinctive compact clusters and small berries of Paso Robles' west side. A very fine vintage, 2004 gave us well structured wines of dense fruit flavors, integrated tannins and aromatic intensity. This fleshy Syrah offers deep black fruitiness and savory, gamey character. Redolent of ripe plums and roasting meat intermixed with elements of hand-rubbed English leather, the rich, mouth-filling mid palate rewards with luscious fruit concentration and a long penetrating baking spice finish. Immediately appropriate for the tenderest of lamb loins and grilled venison it is best with a simple steak on the "Bar Bee".



**VINEYARD DETAILS:**

AVA: Paso Robles  
Vineyards: Viking Estate, Glenrose, DeBro  
Elevation: 1,600 feet on average  
Grade: 15% - 30%  
Soil: Calcareous Limestone

**HARVEST DATE:**

September 3<sup>rd</sup> – October 5<sup>th</sup>, 2004

**VINTAGE DETAILS:**

Variety: 100% Syrah  
Cases: 451 cases produced  
Release Date: May 14th, 2007  
CA Suggested Retail: \$26

**TECHNICAL DATA:**

Alcohol: 15.1%  
pH: 3.45  
TA: 6.8 g/L  
Brix: 25°  
Yield: 2.5 tons/acre  
Fermentation: 100% barrel fermented

**COOPERAGE:**

Barrel aged 17 months in 100% French oak (25% new).  
Bottled unfined and unfiltered on April 20<sup>th</sup>, 2006.