

SYRAH RESERVE 2005
Viking Estate Vineyard
Estrella Selection, Rootstock 110R

The one and a half acre of Viking Syrah is planted to the Estrella clone, originally from Chapatier cuttings sourced in the Northern Rhône region of France. The vineyard's exposed, steep mountainous westside location and nutrient deficient limestone soils stress the vines, ensuring low yields, small berries, and mineral inflected fruit character.

A cooler than normal vintage added new challenges to the Reserve Syrah equation. What we lacked in density was made up with precision and clarity of fruit and varietal perfume. Additional measures this year included a "saignee", or bleed off of free run juice (producing a full bodied dry rose), to increase the skin-to-juice ratio, and a severe selection of the best barrels, only seven of which qualified for the limited RESERVE designation.

Picked in the third week of September, the berries were destemmed and moved to open top stainless steel fermenters utilizing indigenous native yeast. Twice a day punch downs accentuated immersion of the skins and solids with the fermenting juice, resulting in deep color and tannin extraction. The resulting wine tastes of tart plum and thimbleberry fruit, with hints of gamey venison loin meatiness and a peppery finish. Precocious and showy right from the bottle, it is the Viking Syrah for more current enjoyment, while you continue to age the 2003 and 2004 vintages.

ADELAIDA
 SYRAH 2005



VIKING ESTATE VINEYARD • PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Viking Estate
 Elevation: 1,200 – 1,600 feet
 Grade: 30%
 Soil: Calcareous Limestone
 Clone: Estrella
 Rootstock: 110R
 Planted Acres: 1.5

VINTAGE DETAILS:

Variety: 100% Syrah
 Cases: 176 cases produced
 Release Date: May 1, 2007
 CA Suggested Retail: \$65

HARVEST DATES:

September 20th, 2005

TECHNICAL DATA:

Alcohol: 14.1%
 pH: 3.5
 TA: 6.0 g/L
 Brix: 24°
 Yield: 1 – 1.5 tons/acre
 Fermentation: five ton open tanks,
 native yeast

COOPERAGE:

Barrel aged 20 months in 100%
 French oak (37.5% new).
 Bottled: July 7th, 2007, Unfined,
 Unfiltered.