

**A D E L A I D A**  
**SYRAH GLENROSE VINEYARD RESERVE 2003**  
**TABLAS CREEK CLONE 99, ROOTSTOCK 1103P**

**STYLE**

The grapes for this Reserve Syrah were sourced from the Glenrose Vineyard. Don Rose, from whom we get these syrah grapes, has chiseled an extreme vineyard out of a limestone engrained mountainous site contiguous to our own Viking Vineyard. Only the best x barrels were selected by the winemaker Terry Culton for the Glenrose Reserve Syrah label. This wine is unfinned and unfiltered, and represents the first vintage for this vineyard-specific syrah.

**VINEYARD**

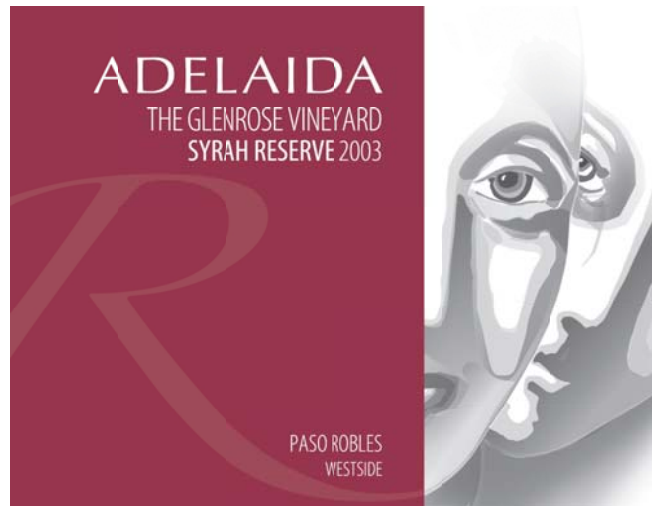
The Glenrose Vineyard lies at 1,700 feet in elevation, and is contiguous to the Reserve block of our Viking Estate Vineyard precipitous and steep, its terraced rocky outcroppings are hewn from a massive limestone-ingrained pyramid. The grapes struggle in this inhospitable environment to give the wine a true sense of place. The classic warm days 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 high elevation enhances phenolic development, giving intense color and tannin structure.

**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. The wine was aged for a period of 21 months in French oak 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 unfinned and unfiltered.

**TASTING NOTES**

A robust wine of beautifully extracted fruit, possessing assertive ripeness and an ambrosial luminosity of mineral tinged black fruit flavors. The wine vividly translates its Gallic haut couture personality into a more flamboyant California model. Supple texture and brooding power are aligned with masses of fruit and overt hints of smoke, pepper, and roasted meat. This limited bottling is one of a series of site specific, vineyard designated wines that we feel warrant the Adelaida Reserve imprimatur.



**TECHNICAL DATA**

Appellation:	Paso Robles	Yield:	2 tons/acre
Vineyard:	100% Glenrose Vineyard	TA:	6.8 g/L
Varietal content:	100% Syrah	pH:	3.63
Harvest dates:	Sept. 24, 2003	Finished alcohol:	16.1%
Brix:	26°	Bottling date:	June 1, 2005
Fermentation:	11–14 days in open top fermenters	Production:	223 cases
Aging:	21 months in French oak (20% new)	Release date:	November 1, 2005
		CA suggested retail:	\$55.00