

# JEPSON



Vineyards • Winery • Distillery

## Jepson 2003 Estate Bottled Syrah

**VITICULTURE:** Syrah has found a home in Mendocino; year after year the wine produced from our estate grapes and our neighbors proves to be a consistent winner. 2003 was a warm summer and across the board produced a more delicate vintage; in the Syrah this translated to a more elegant style. Lots of layers of flavors in the mid-palate with a soft lingering finish.

**WINEMAKING:** Every vineyard of our 2003 Syrah was fermented individually in small lots. The grapes were cold soaked for 24-36 hours before fermentation. In some of the lots the skins of Viognier were added during fermentation to conduct co-pigmentation contributes to the complexity of the wine. The wine is fermented in stainless steel and then aged for 10 months in a combination of French, American and Hungarian oak. Each year the winemaker lets the fruit exhibit the personality of the vintage with minimal intrusion.

**TASTING NOTES AND FOOD PAIRINGS:** The 2003 Syrah is a complex wine with flavors of strawberry, coffee, plum and overtones of pipe tobacco and floral notes in the finish. This wine is a food wine. It would pair well with duck in a fig sauce or chicken in a rich red curry sauce. This wine would also be a nice accompaniment for mild cheeses and fruit, one could finish their dinner with a cheese plate and the wine would transfer well from dinner to dessert.

HARVEST DATES:	September 29 through October 4, 2003
VARIETY:	96% Syrah, 4% Viognier
APPELLATION:	100% Mendocino, Estate Bottled
FERMENTATION:	Stainless Steel (cold soaked for 24 to 36 hours)
BARREL AGING:	10 months in French, American & Hungarian oak
ALCOHOL:	14.5%
pH:	3.5
T.A.:	.55g/100ml
PRODUCTION:	900 cases