

# Salinia

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'04 Heintz Ranch Syrah

## The Vineyard

Heintz Ranch is located on the ridge above the small town of Occidental on the Sonoma Coast. Just nine miles and one ridge away from the ocean this three acre syrah block was planted on a south west facing hillside to optimize the heat in this cold growing region. Planted to three separate clones, the vines struggled to ripen 1 ton of fruit in this first production year.

## Winemaking

These grapes were harvested at 23.2 ° Brix when the cool season had ended and the vines could do no more. The fruit was gently destemmed and the whole berries went through a 10 day cold soak before the natural fermentation commenced. The fermentation was moderately paced and lasted for 9 days with a peak temperature of 95°. The free run was then drained to neutral French oak barrels with no press wine retained. The wine was aged for 10 months before being bottled unfinned or filtered.

## The Wine

The 2003 Heintz Ranch Syrah far exceed all expectations its first year out of the shoot. This is a distinct cold climate syrah that shows balance and complexity rather than brooding strength seen in its hot climate brethren. The nose swings back and forth from a smoked meat and boysenberries to violets, minerals and green olives. The pallet carries through with dark fruits, a distinct floral essence and that signature Heintz Ranch minerality.

23 Cases Produced