

Salinia

'05 Keintz Ranch Syrah

There is nothing quite like cold climate Syrah. It masters complexity, strength and elegance like few other wines can. It also makes you work hard in the vineyard to ensure its success. The cold and wet 2005 vintage was no exception requiring perfect viticulture techniques to ensure that the minute crop would ripen. We were finally able to harvest in November after warm Indian summer temperatures dried out early fall rains. At the winery we carefully sorted out any damaged fruit and with gentle destemming we left as many whole berries as possible. The juice fermented naturally reaching a high temperature of 92° F. The wine then finished the malolactic fermentation in 2 neutral French oak barrels and was bottled in August of 2006.

This wine is just starting to show some of its character. We highly suggest that you tuck it away for a few years to help this wine realize its full potential.

Aromatics; Initial aromas of olives, pepper, violets, and black current. The wine continues to open and include rhubarb, graham, and cured meat.

Taste; violets and purple fruit dominate with a good dose of green olive.

Mouth Feel; Soft and round olive like tannins with a hint of brine are quickly cleaned up by the cold climate acidity.

pH	3.73
TA	6.1g/L
Alcohol	13%
Cases	39
Bottles	468 750ml