

# MICHAUD VINEYARD

## 2001 SYRAH

### Chalone Appellation

Varietal Composition: 100% Syrah

Barrel Information:

Aging -- 15 months  
9 barrels -- French Oak: Siruge, Remond, Latour  
3-year air-dried, tight grain French oak, mostly Allier  
50% new barrels, 50% 1-3 yr. old barrels

Optimum Time for Consumption: 2003 - 2010+

Production Statistics:

Harvest Date -- 10/02/01  
Grape Acidity -- 6.3 g/L  
Grape pH -- 3.46  
Sugar at Harvest -- 23.7° Brix  
Bottling Date -- 1/09/02  
Wine Acidity -- 6.00 g/L  
Wine pH -- 3.56  
Wine Alcohol -- 13.7%

Release Date: April 2003

Case Production: 225

We planted a few cuttings of a rare selection of Syrah in 1988. Cuttings from those nine vines were propagated and two acres were planted in 1999. Syrah seems to thrive in this appellation. The sparse mineral laden soil restrains Syrah's natural vigor and produces smaller clusters than most clones of Syrah elsewhere in the state. The wine coming from these vines is very dark, supple and substantial in weight on the palate. Moderate, silky tannins surround flavors of blueberry, black cherry and blackberry. A pleasant mineral-earthiness and restrained oak complement the flavors and extend the harmonious finish.

Food pairings – Some of the food we like to serve with this wine are: grilled or barbequed meats (steak, chicken, quail, or sausage), mushroom risotto or polenta, and grilled eggplant.