

MICHAUD VINEYARD
2002 SYRAH
Chalone Appellation

Varietal Composition:

100% Syrah

Barrel Information:

Aging -- 14 months
14 barrels -- French Oak: Siruge, Remond, Latour
3-year air-dried, tight grain French oak, mostly Allier
35% new barrels, 65% 1-3 yr. old barrels

Optimum Time for Consumption: 2004 - 2012+

Production Statistics:

Harvest Date -- 10/04/02
Grape Acidity -- 6.4 g/L
Grape pH -- 3.43
Sugar at Harvest -- 24.1° Brix
Bottling Date -- 11/20/03
Wine Acidity -- 6.10 g/L
Wine pH -- 3.52
Wine Alcohol -- 14.2%

Release Date: January 2004

Case Production: 329

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, another 1/2 acre was planted in 2000. Syrah seems to thrive in this appellation. The rocky mineral laden soil restrains Syrah's natural vigor, and this clone 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 black cherry and blackberry, with a hint of black pepper. 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 steak, chicken, quail, or sausage, mushroom risotto or polenta, and grilled eggplant.