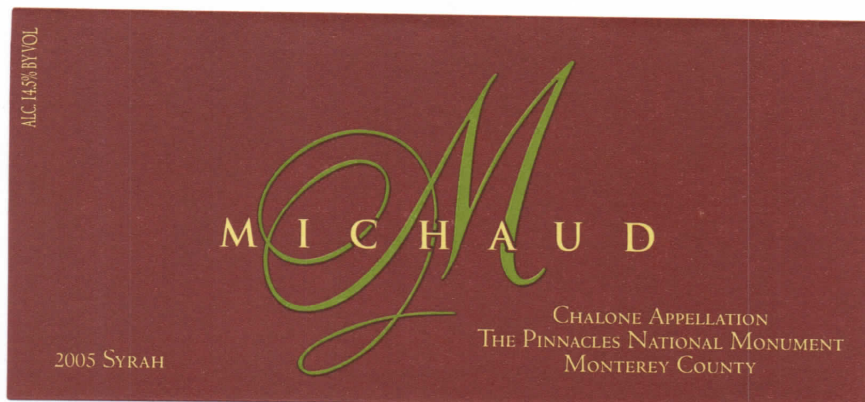


MICHAUD VINEYARD
2005 Syrah
Chalone Appellation
ESTATE GROWN, SUSTAINABLY FARMED



This wine comes from a small family owned vineyard located at the cool north end of the Chalone Appellation near the Pinnacles National Monument in Monterey County. Plentiful sunlight, mineral laden soils and dramatic daily temperature variations collaborate to produce unique growing conditions. It is our goal to use great care and minimal handling to produce engaging wines that reflect the vintage that they were grown in and the environment that they come from.

Michaud Vineyard P.O. Box 716 Soledad, CA 93960 (650) 529-0973

PRODUCED & BOTTLED BY MICHAUD CELLARS SOLEDAD, CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Varietal Composition
100% Syrah, Estate grown

Barrel Aging
34 months
8 barrels were produced
French Oak: Siruge, Remond,
Bel Air
3-year air-dried wood, mostly
Allier
20% new barrels
80% 1-3 yr old barrels

Optimum Time for Consumption
2010 - 2020+

Production Statistics
Harvest Date: 10/14-15/05
Grape Acidity: 6.4
Grape pH: 3.49
Sugar at Harvest: ° 23.8 Brix
Bottling Date 8/28/07
Wine Acidity: 6.2g/L
Wine pH: 3.51
Wine Alcohol: 14.5%

Release Date: July, 2011 Case Production: 180

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 vivid flavors of black cherry and blackberry, with a hint of white 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, prime rib, guinea hen, sausage, mushroom risotto, and grilled eggplant.