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SYRAH

• A P P E L L A T I O N •

Paso Robles

• G R A P E S O U R C I N G •

The majority of grapes for our 2005 Syrah come from the Paso Robles sub-appellation within California's Central Coast growing region. The well-drained sandy soils and sunny hillsides of Paso Robles, with large temperature swing between day and nights, is increasingly becoming known for producing some of the best Syrah in California. Grapes grown in this region spend extra time ripening in the sunshine, preserving their crisp acidity while developing ripe, complex fruit flavors.

With typical intensity of flavor and chewy texture balanced by elegant fruit flavors our Syrah highlights the characteristics that have made Paso Robles Syrah garner high acclaim.

Grape Sourcing: 94% Paso Robles AVA, 5% Knights Valley AVA, 1% other Coastal California AVAs

• V I N T A G E •

2005 started off with heavy winter rains, leading to some concerns about the vintage, but mild warm weather conditions and no frost led to a large crop set. The summer was cool with no heat spikes. While growers in some areas worried that the grapes wouldn't ripen completely, growers in Paso Robles were excited about their Syrah and Grenache, which was fully maturing without the overripeness of some past vintages.

Wine analysis: 0.60% total acid, 3.68% pH, 0.04% residual sugar, and 13.4% alcohol, by volume

• W I N E M A K I N G •

The 2005 vintage of Hurrah Surrah! Syrah is a dark violet color, with silky raspberry and dark plum fruit flavors, accented by notes of smoke and roasted coffee. A portion of Syrah from Sonoma's celebrated Knights Valley sub-appellation was added to the blend to provide an additional spicy component, while a dose of Cabernet Sauvignon from Paso Robles provides extra structure and complexity.

Varietal blend: 95% Syrah, 5% Cabernet Sauvignon

• W I N E M A K E R ' S N O T E S •

With crisp, ripe fruit flavors, rich texture and long, slightly smoky finish, the wine lends itself to roasted and grilled meats, stews and hearty dishes, but is equally delightful when paired with rustic appetizers such as cured meats and bruschetta.

