

SILVER STONE

EXCLUSIVE HAND-CRAFTED WINES
OF FINEST COASTAL ORIGIN

2003

Syrah

PASO ROBLES

THE SOURCE

Our 2003 Syrah is crafted from a Paso Robles Westside, Templeton Gap planting in fractured shale and limestone soil. Made from the small-berry Syrah Noir clone, this vineyard yields grapes with thick skins, which provide deep pigmentation and full, rich tannins in the wine.

THE VINEYARD

Situated on high rolling hills, the vineyard is steeply sloping, allowing exceptional sun exposure, excellent air drainage and cooling afternoon winds. At this locale, top fruit integrity is assured, as warm, sunny days are complemented by cold evenings, giving the fruit a perfect balance of flavor intensity and refreshing acidity.

PRODUCTION

This Syrah was entirely small-bin fermented, with manual punch-down cap management to provide supple tannins and optimal color extraction. A two-week native yeast fermentation was followed by gentle pressing off the skins, and the new wine was pumped directly to barrel.

AGING

Malolactic fermentation occurred in barrel, a technique that lends the wine supple texture and a refined oak integration. The wine spent 18 months in 80% French and 20% American oak, a combination that takes full advantage of the best qualities of both cooperage sources, and builds solid complexity in the new wine.

FINISHING

Bottled unfinned and unfiltered in April of 2005, we sought to capture every nuance of this dynamic Paso Robles Syrah.

VINEYARD	Orchid Hill	HARVEST DATE	Late-Sept, 2003
APPELLATION	Paso Robles	HARVEST BRIX	26.7 degrees
VARIETAL	100% Syrah	ALCOHOL	14.4%
		PRODUCTION	268 cases

FINAL ANALYSIS

Our most intense, delicious Syrah ever, with multiple layers of complexity and flavor!

Dan Kleck, Winemaker

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