



Harvest Dates	Sept 18 – Sept 23, 2004
Clones	Noir, 877
Bottling Date	March 22, 2006
Production	907 cases
Alcohol	14.9%
Total Acidity	0.63g/100mL
pH	3.54

2004 LA CRUZ VINEYARD SYRAH

The 2004 vintage marks our Syrah vineyard finally coming into full production. Many are surprised that we successfully grow Syrah on the estate, given our cool “Petaluma Gap” maritime climate. But while we lack the blazing heat that some varieties require, we make up for it with our long growing season, with the extra growing days coming both early and late in the season. This extended hang time on the vines allows Syrah to completely ripen physiologically.

The 2004 growing season started with a very warm, dry spring. This weather lasted through bloom, making for very early, yet uniform fruit set, which then allowed for even ripening. The warm weather we experienced in July and August made for the earliest harvest we have had here at Keller Estate. Judicious fruit thinning at veraison (over half of the clusters!) insured full ripening and good concentration of flavors.

Hand harvested in the cool morning, the fruit is destemmed, chilled to 50 degrees and allowed to cold soak between 5 and 10 days. Once the native yeast takes off and fermentation begins, punchdowns are performed three times a day and the temperature is allowed to rise to 90 degrees. Only free-run wine was used for this bottling, which was drained by gravity overnight. The wine was aged for 15 months in 20% new French oak barrels before bottling.

The aromas are classic Syrah: blackberry jam, tobacco, leather, black olive, cedar, and mint with notes of vanilla and sweet oak. Rich, sweet berry and black cherry fruit coat the palate with smooth, fine tannins. There is a great deal of complexity and a long, silky finish. The powerful fruit and lush texture make it very tempting to drink now, but patience will be duly rewarded. Drink now through 2015.

Ana Keller - Proprietor

