

2005
Oregon
SYRAH

ERATH

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ALC 12.8% BY VOL

APPELLATION: OREGON

VINEYARDS: FOX HILL AND QUAIL RUN

OAK REGIME: 40% NEW FRENCH OAK, 15 MONTHS IN BARREL

HARVEST: OCTOBER 22, 2005 TO OCTOBER 24, 2005

BOTTLING: MARCH 9, 2006

This sumptuous syrah entices with warm, sandalwood aromas leading to a silky smooth mélange of chocolate, blackberry pie and a pleasing hint of smoky spice.



GARY HORNER, ERATH WINEMAKER

WINE HISTORY

Oregon wine pioneer Dick Erath personally enjoyed Syrah and thought he would experiment with it beginning in the early 1990s. We source Syrah from four different Southern Oregon vineyards then select the best for this limited bottling. The individual vineyard grapes are fermented in small open top fermenters and punched down by hand. The individual wines are kept separate then blended to taste by the winemaker.

VINTAGE OVERVIEW

Despite a small crop in 2005, fruit quality was stellar. Cool weather in June set a small crop with small grape clusters. July and August were quite warm and dry, with some late summer rain and fall showers giving the vines a much needed drink. This growing season was longer and cooler than recent vintages, resulting in the development of ripe fruit flavors at lower potential alcohol levels making for a more balanced wine. Furthermore, cooler ripening conditions helped preserve higher natural acidity contributing to the wine's overall freshness. The finished wines have dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.

ERATH WINERY, DUNDEE, OREGON ✎ ERATH.COM 800-539-9463 SALES@ERATH.COM

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