



2003 Enyé Syrah

BLACK LABEL

Release August 1, 2006

Facts

Blend: 97% Syrah

3% Viognier

Aging: 18 months in neutral

French, Hungarian, and

American Oak

Alcohol: 14.4%

pH: 3.77

Total Acidity: 0.53g/100 mL

Bottled: April 27, 2005

Production: 158 cases

Cellaring Potential: 5+ Years

Suggested Retail Price: \$38.00

In 1992, we took advantage of an opportunity as one of the last, perfect pieces of agricultural land in El Dorado County became available. An undulating ridge top at elevations of 2800-3000 feet with a myriad of microclimates, we purchased what now is the Enyé Vineyards.

Using the native flowers and trees as indicators of climate, we took great joy and care in choosing the ideal slope, exposure, and elevation for each variety and clone. It also gave us the chance to play!

The 2003 Vintage

Our first-ever vineyard-designate wine had to be something special, and the 2003 Enyé Syrah is just that. Having chosen a unique clone of Syrah with very small berries, a slight south-facing slope, and area that traps the cool air, we knew we wouldn't be making the hugely ripe-style of California Syrah. Instead, we've produced exactly what we look for in the variety—balance, intensity, depth and that classic Northern Rhône smoky spiciness.

The aromas are rich, bright and enveloping with the fruit characters marrying the complexity of cool-climate Syrah. Ripe pie cherry and tart cranberry/plum intertwine seamlessly, but it's the spice that steals the show. Imagine the smell of fresh lamb with all of its smoky gaminess, brushed with a light molasses/oregano sauce grilled over oak with a couple of vanilla beans tossed in for kicks. And you're getting close.

The palate is even more enticing. Full-bodied yet wonderfully balanced, the texture of this densely colored Syrah is everything we would expect. Rich with a luscious fore-palate of dark cherry fruit and hints of wild huckleberry, the roasted meat characters slowly weave their way into the experience, carrying the senses to the incredible lingering finish of white pepper and plum.

The youthful tannins and the quality of this wine deserve only the best of grilled meats and/or incredible cellaring for five or more years.

Only 158 cases produced!

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