



2003 Melville Vineyard Syrah

The *2003 Melville Vineyard Syrah* is dark, chewy, and fruitful. Extra barrel aging has softened the wine and intensified the aromas. This is powerful, mineral-cherry-spice flavored stuff. The aroma shows cherries with hints of dust and Provincial herbs. A blend of Shiraz 1, Estrella and Tablas Creek clones grapes provide balance and complexity. Made using four new French and two new American, plus six older French and American barrels. (280 cases produced)

- This wine is 100% Syrah from the extremely cool Melville Vineyard in Lompoc.
- It is a blend of three Syrah clones; Clone 1 Shiraz (42%), Estrella (42%), and Tablas Creek (18%).
- Melville Vineyard Syrah harvested between October 25 (Clone 1, 24.6 brix, 3.24 pH, and Estrella Clone, 25 brix, 3.3 pH) and 30th (Tablas Creek Clone, 24.4 brix, 3.45 pH).
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for 14 days of fermentation after a two-day cold soak.
- Inoculated with D254 and RC 212 yeast.
- This wine represents twelve choice barrels selected out of a total lot of twenty-six.
- Of this, four were new French barrels and two were new American barrels. The rest were older barrels, both French and American.
- Went through ML fermentation, completing in January.
- Racked in June, and again before bottling.
- Unfined and unfiltered
- 16 months barrel age.
- An incredibly powerful wine, big and bold. Will benefit from aging.
- Bottled in March 2005

Food Pairing: This is a highly flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Slow roasted short-ribs in syrah reduction cannot be beat. Seared, spiced Ahi is a favorite, as is smoked salmon.



2002 Melville Vineyard Syrah

The *2002 Melville Vineyard Syrah* is characteristically dark, dusty and chewy. Like last year, it is very powerful, but 2002 is certainly more elegant. It has mineral-spice-cassis flavors. The aroma shows cherries with hints of provincial herbs and raspberries. Equal parts of Shiraz 1 and Estrella clone grapes, and a little Tablas Creek clone grapes were used. Made using four new French and two new American, plus six older French and American barrels. (286 cases produced)

- This wine is 100% Syrah from the extremely cool Melville Vineyard in Lompoc.
- It is a blend of three syrah clones; Clone 1 Shiraz (42%), Estrella (42%), and Tablas Creek (18%).
- The Tablas Creek Syrah was harvested November 16, 2002 at 24.0 brix, 3.3 pH.
- The Estrella Syrah was harvested November 5, 2002 at 24.2 brix, 3.5 pH.
- The Clone 1 Shiraz was harvested November 5, 2002 at 23.8 brix, 3.4 pH.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for 14 days of fermentation after a two-day cold soak.
- Inoculated with D254, PDM, and RC 212 yeast.
- This wine represents twelve choice barrels selected out of a total lot of thirty-three.
- Of this, four were new French barrels and two were new American barrels. The rest were older barrels, both French and American.
- Went through ML fermentation, completing in January.
- Racked in April 2002, and again before bottling.
- Unfined and unfiltered.
- An incredibly powerful wine. The best yet in its third vintage!
- Bottled in March 2004.

Food Pairing: This is a highly flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Slow roasted short-ribs in syrah reduction cannot be beat. Seared, spiced Ahi is a favorite, as is smoked salmon.

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2001 Melville Vineyard Syrah

The *2001 Melville Vineyard Syrah* is dark, dusty and chewy. Like last year, it is very powerful, but perhaps more elegant. It has mineral-spice-raspberry flavors. The aroma shows cherries with hints of provincial herbs. Nearly equal parts of Shiraz 1, Estrella and Tablas Creek clones grapes were used. Made using two new French and four new American, plus six older French and American barrels. (280 cases produced)

- This wine is 100% Syrah from the extremely cool Melville Vineyard in Lompoc.
- It is a blend of three syrah clones; Clone 1 Shiraz (42%), Estrella (42%), and Tablas Creek (18%).
- The Tablas Creek Syrah was harvested November 21, 2001 at 22.0 brix, 3.30 pH.
- The Estrella Syrah was harvested November 8, 2001 at 24.6 brix, 3.45 pH.
- The Clone 1 Shiraz was harvested November 8, 2001 at 24.2 brix, 3.25 pH.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for 14 days of fermentation after a two-day cold soak.
- Inoculated with D254 and RC 212 yeast.
- This wine represents twelve choice barrels selected out of a total lot of twenty-six.
- Of this, two were new French barrels and three were new American barrels. The rest were older barrels, both French and American.
- Went through ML fermentation, completing in January.
- Racked in July 2001, and again before bottling.
- Unfined, but lightly filtered.
- An incredibly powerful wine. A delight in its second vintage! Alcohol is 14.3%
- Bottled in August 2002.

Food Pairing: This is a highly flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Slow roasted short-ribs in syrah reduction cannot be beat. Seared, spiced Ahi is a favorite, as is smoked salmon.



2000 Melville Vineyard Syrah

The *2000 Melville Vineyard Syrah* is dark and chewy, perhaps our most powerful wine this year. It has mild spice and dark raspberry flavors. The aroma shows cherries with hints of provincial herbs. This grapes used are mostly clone 1 Shiraz, with a little Estrella and Tablas Creek clones thrown in. It is made using four new and one older American barrels. (106 cases produced)

- This wine is 100% Syrah from the Melville Vineyard in cold west Buellton
- It is a blend of three clones of syrah fruit.
- The Melville Tablas Creek Syrah was harvested November 13 at 24.0 brix, 3.5 pH.
- The Melville Estrella Syrah was harvested November 5 at 25.0 brix, 3.6 pH.
- The Melville Clone 1 Shiraz was harvested November 5 at 24.0 brix, 3.45 pH.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- Inoculated with D254 and RC 212 yeast.
- Fermented on the skins for 14 days as individual lots in small bin boxes.
- This wine represents five choice barrels selected out of a total lot of eleven.
- Made using four new and one older American barrels.
- Clone 1 Shiraz makes up most of this blend with a little Estrella and Tablas Creek clones added also.
- Went through ML fermentation, completing in June.
- Racked in mid June, and again prior to bottling.
- An incredibly powerful wine. A delight in its first vintage! Alcohol is 14.7%
- Bottled in August 2001.

Food Pairing: This is a highly flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Seared, spiced Ahi is a favorite, as is smoked salmon.