



2005 Late Harvest Syrah, Paradise Vineyard

The *2005 Late Harvest Syrah, Paradise Vineyard* – This pleasing dessert wine is produced from the warmer, river bench vineyard at Paradise Road near the locally famous Paradise Store – a traditional site for beer, good music, and now terrific wine. This wine was made from grapes (more like raisins) harvested at 35 percent sugar. This super sweet fruit was foot stomped, cold soaked, pressed and allowed to ferment “sur lees” like a white wine. It is elegant, raspberry fruitful with good acidity and a light tannin bite at the finish. Great with dessert, or buy itself as dessert. (242 cases produced in 375 ml bottles)

- This wine is 100% Syrah fruit from the Paradise Road Vineyard east of Lake Cachuma in
- Harvested November 22nd at 34 brix and 4.0 pH.
- The fruit was foot stomped but not destemmed. Cold soaked for 4 days. Pressed to barrels and fermented “sur lees”.
- Assmanhausen and RC212 yeast used.
- Two new French, two neutral French, and one stainless steel barrels were used .
- Wine was racked in mid July, and again before bottling.
- Went through ML fermentation, completing in January.
- Unfined and lightly filtered.
- Bottled in August 2006.

Food Pairing: Desserts – pear or apricot tarts, maybe with toasted nuts in top. Bitter/dark Chocolate based tarts or “hockey pucks” are always a hit. Blue berries?