2001 SYRAH - ESTATE

Our 2001 Estate Syrah is a unique blend from our two vineyards, Pleasant Valley and Huerhuero. The fruit for this wine was hand picked into half-ton bins at different times beginning in early September and stretching into the middle of the month to ensure ideal maturity. In the winery, the grapes were destemmed and gently crushed into small stainless steel fermenters. A short cold soak of two days preserved the distinct flavors of the Syrah variety. During fermentation, the pomace was pumped over three times a day to extract the optimum amount of color and tannins for the structure of the finished wine. At dryness, the fruit was pressed, settled in tank for two days then racked to barrels to complete malic fermentation. After being racked again off the solids, the wine was aged for an additional 11 months in oak barrels. During this time we carefully watched the wine and made blending decisions. After blending, the wine was filtered gently and bottled.

TASTING NOTES & RECOMMENDATIONS

Color: Dark cherry red
Aroma: Delicate fresh fruit flavors, hints of cherry and dark chocolate
Taste: An elegant wine with soft tannins, well balanced

Serve at: 62°-65°F
Drink now through 2007
Store in dark, dry place at: 55°-65°F

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest dates</th>
<th>Brix°</th>
<th>Vineyards</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.05.2001</td>
<td>25.3</td>
<td>Pleasant Valley</td>
<td>Syrah 20%</td>
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<tr>
<td>09.12.2001</td>
<td>24.5</td>
<td>Huerhuero</td>
<td>Syrah 80%</td>
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</tbody>
</table>

14 months in 30% new French oak and 10% new American oak barrels

Bottling date  Alc. %
03.06.2003  13.5

Enjoy our pure Estate grown Syrah with your choice of meat,

Matthias Gubler, Winemaker