



SYRAH

HARVEST REPORT:

The 2004 vintage benefited from good rains during winter and the beginning of spring. This allowed the soil to regain its water reserves after the unusually hot and dry 2003 vintage. Summer was characterized by average temperatures and sufficient humidity levels which permitted slow and steady vine development. Harvest took place across most of the Languedoc-Roussillon region during a warm and sunny September. This balanced heat allowed the grapes to reach ideal maturity and yielded wines characterized by delightful ripe fruit aromas and concentrated full fruit flavors.

WINEMAKER NOTES:

Grapes for our 2004 Red Bicycleette™ Syrah were sourced from the rocky, windswept southern French regions of the Aude, Minervois, Corbières and Herault. These areas are characterized by warm weather which is particularly beneficial to Syrah, allowing it to achieve optimal ripeness, producing highly concentrated, full-flavored grapes. The 2004 harvest yielded Syrah grapes characterized by deep berry fruit flavors, spicy aromas, mature tannins, and dark purple-to-black color.

Red Bicycleette Syrah grapes were handpicked and cold soaked for four to five days. Fermentation took place on the skins in stainless steel tanks with the temperature increasing gradually to 26°C to ensure maximum fruit flavor and color intensity. After racking, the wine was left to complete its malolactic fermentation. Once fermented to dryness, portions of the wine were aged in stainless steel tanks and in new American and French oak. Upon completion of aging, the components were selected, blended, then fined and filtered.

TASTE PROFILE

Color:	Deep purple-to-black with violet hues
Bouquet:	Rich blueberry and blackberry fruit aromas
Palate:	Supple, full and generous with fruit intensity and brown spice
Finish:	Integrated tannins allow a lingering, dark-fruit jam finish

SUGGESTED PAIRINGS:

Pasta dishes with tomato-based sauces, steaks, roast beef, and sharp cheeses

Grape Source:	Aude, Minervois, Corbières, Herault, France
Varietal Content:	Syrah
PH:	3.7
Residual Sugar:	0.55g/100mL
Titratable Acidity:	0.54g/100mL
Alcohol Level:	13%

For additional information, visit our website at www.redbicycleette.com.

