



MATANZAS CREEK WINERY

2005 MATANZAS CREEK SYRAH SONOMA COUNTY

Since 1977, Matanzas Creek winery has been focused on creating balanced, elegant wines regarded as Sonoma County classics. Two-thousand five marks the tenth vintage of this limited production Syrah, which offers another remarkable wine-drinking experience to those who favor this complex varietal.

Although challenging to grow and vinify, Winemaker François Cordesse believes that Syrah is well worth the additional time and effort it requires. To begin, Syrah demands an extended growing period to allow its luscious characteristics to develop. Our fruit is sourced from select vineyards in Alexander, Bennett and Knights Valleys. Here, grapes enjoy the warmth of sun during the day and much cooler temperatures during the evening and early morning. This particular climate allows the grapes to ripen at a leisurely pace. When it comes to pressing and vinifying, Syrah is as delicate and unforgiving as a Pinot Noir, so our winemaking team uses gentle handling procedures to extract juice and craft tannin structure.

On appearance the 2005 Syrah is the rich color of cassis. The first nose unveils bright red fruit combined with spicy notes of nutmeg, cinnamon, and a touch of white pepper. After a swirl, the aromas of dark cherries and plums, along with the elegance of vanilla, violet and clove are apparent. On the palate, generous dark fruits and smoke mingle with the wine's soft and supple tannins to produce a round, well-constructed wine. This wine will age for another three to five years, most likely reaching its zenith in 2009.

PRODUCTION STATISTICS

86% SYRAH 14% CABERNET SAUVIGNON
59% ALEXANDER VALLEY 27% BENNETT VALLEY 14% KNIGHTS VALLEY
14.5% ALCOHOL .6 TA 3.7 PH

FIFTEEN MONTHS BARREL AGED IN FRENCH OAK
50% ONE-YEAR OLD, 50% TWO-YEAR OLD