



Vintage:	2004
Varietal:	Syrah
Appellation:	Rogue Valley (OR)
Vineyard:	Del Rio Vineyard
pH:	3.72
Total acidity:	0.63 grams/100mL
Alcohol:	15.8%
Cases produced:	580
Case weight:	39 lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	7 12196 80002 (label applied to bottle)

Harvest Report

The fruit is entirely from the Del Rio Vineyard which sits above the Rogue River in Southern Oregon. The grapes were harvested between September 30th and October 8th, at an average brix level ranging between 24.2 and 25.2 degrees. The vines were in their sixth year and have been trellised in VSP. The crop was reduced to 2-1/2 tons per acre with all wings removed.

Winemaking process

While the fruit was entirely destemmed, it was only lightly crushed (with 90% being whole berry) and cold soaked for four days. The Syrah was co-fermented with about 4% Viognier, which added a lively, floral component. Following a light pressing, it was put into 25% new, three-year, air-dried French oak barrels, where it finished fermentation. When malolactic fermentation was complete it was racked and returned to barrel for a total of 21 months and bottled. The wine was neither fined nor filtered.

Tasting notes

A rich and powerful wine, this Syrah is lightly perfumed with a floral nuance of violets, and shows aromas of black-cherry, tobacco, leather, and black pepper. The palate follows the nose with flavors of black-cherry, tobacco, and black pepper, followed with pleasant notes of huckleberry and chocolate. The mouth-feel is rich and well integrated with ripe lingering fruit flavors and velvety fine tannins. The wine shows great balance, depth and structure, with a long and satisfying finish.



Northwest Red Wines of Distinction

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