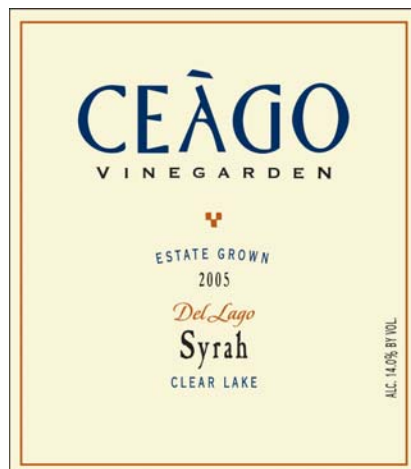


Ceago 2005 “*Del Lago*” Syrah



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvest occurred from September 30th to October 5th, 2005 at 24.8 brix

Cooperage:

After fermentation our Syrah was aged in a combination of new and aged French and Eastern European oak barrels for 10 months.

Technical Data:

Lake County, Clearlake AVA

14.0% Alcohol by volume

0.01% RS

0.58 / 3.70 pH

400 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil throughout the mild and warm summer. There was a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

Vinification:

The grape clusters were de-stemmed and transferred to our small 5-ton open-top fermenters and cold soaked for 5 days. Fermentation began at 75f combining pump over and punch down techniques over a 10-day period. The wines were racked to barrels to complete fermentation and aging.

Winemaker Notes:

This medium bodied wine is presented in our new Stelvin closure to preserve the aromas of blackberry, pepper with licorice notes and hints of clove, thyme, truffle and earth. This wine pairs well with roasted meats, rich sauces, and robust stews. Enjoy!