



2004 Robert Craig Central Coast Syrah

Blend: 100% Syrah
Total Production: 440 cases

Winemaker Notes Robert Craig's 2004 Central Coast Syrah fully expresses the beauty of this classic Rhône varietal in its bold, bright fruit, creamy richness, and exceptionally fine structure. This complex, full-bodied Syrah offers a wide spectrum of classic berry flavors, exotic spices and silky tannins in a seamless, integrated presentation from aroma to finish.

Vineyard Characteristics The 20-acre vineyard source in the Ranchita Canyon area of northern Paso Robles combines rocky, alluvial soils with plentiful sunshine and cool ocean breezes for optimum winegrape maturation, low yields and intense fruit flavors.

Tasting Notes *Aroma:* Bright, forward blueberry and red berry with intriguing, subtle spices. *Flavors:* The signature aromas carry over on the palate for a rich mouthful of blueberry, cherry and currant, layered with black pepper, sweet cardamom and clove. *Finish:* Expansive, velvety smooth finish, with fruit components gaining in depth and intensity, leading into sandalwood and spice. *General:* A supple, flavor-packed Syrah exhibiting keen varietal character and balanced, integrated flavors backed by round, ripe tannins.

Wine Information

Harvest dates: September 4th

Average sugar: 25.2 ° Brix

TA: .60

pH: 3.64

Alcohol: 14.9%

Barrel Aging: 17 months in French oak

Bottling Date: April 2006

Price: California suggested retail price is \$30.00 per bottle.

Release date: June 2007