

# McNEIL WINES / WINES THAT DELIVER

## WINE 2004 SARACINA SYRAH MENDOCINO COUNTY



### Vintage and Release Information

Mendocino County 2004  
Released May 2007  
Production of 173 cases

### Varietal Composition

100% Syrah

### Technical Data

14.9% alcohol by volume  
0.57 titratable acidity  
pH 4.17  
Bottled May 18, 2006

### Vineyards and Harvest

The fruit was sourced from two distinct blocks at the Eaglepoint Ranch, a rare vineyard that combines high elevation (1800 feet), "mountain loam" soil, and meticulous, low-yield farming. This is one of the most coveted and distinctive vineyards in the country.

### Winemaking and Cooperage

The grapes were hand-picked at full maturity. Nearly 40% of the fruit was put into open tops as whole clusters and treading by foot. The remainder was gently crushed on top. The must soaked at a cool temperature for eight days, at which point native yeast fermentation began. During fermentation we used gentle aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Burgundian oak (50% new) for 18 months, which included six months of native malolactic fermentation. The wine was assembled and bottled without filtration.

**Winemaker Alex MacGregor**  
**Consulting Winemaker David Ramey**

### Winemaker's Comments

The distinctive Northern Rhone aromatics and ripe, silky mouth-feel are products of this relatively cool site, as well as our handling of the fruit, especially the use of whole clusters in the fermenter. As a result of the contact with mature stems, the wine becomes more nuanced, spicier and rounder on the palate. Tannins are present to ensure longevity but proportionate to the body of this great wine.