



Volcano Vineyards Syrah 2004

Aguila Vineyard
Rogue Valley

Gold Medal – 2007 San Francisco Chronicle Wine Competition

Scents of roses and other flowers combine with toast and earth to produce a distinctly Syrah nose. The high-toned sweet plum and raspberry fruit tastes almost jaunty on the tongue despite the weighty mouthfeel. The backing tannins are firm and fine, the acidity well balanced, and the finish is full of black cherry notes.

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This syrah was aged exclusively in oak barrels from a variety of French coopers. Food friendly by design, it is lower in alcohol than the current fashion allowing the fruit to be the star.



Vineyard site: Aguila Vineyard is in Talent, Oregon, just outside of Ashland. The grapes are grown from one of the oldest rootstocks in Oregon, planted in 1994. The age contributes to the complexity of the wine; the mature vines and the deep roots allow the grapes to express the unique terroir of the site, comprised mostly of Selmac loam soil with good drainage.

Food pairings: The Syrah's fruitiness is enhanced by salty and bitter foods - olives, lemon, eggplant, asparagus, greens. It also works well with pulled pork.

Appellation: Rogue Valley

Harvest date: October 8, 2004

Production: 196 cases

