



2003 Syrah
100% Estate Grown and Bottled
Production: 325 cases

Our Syrah vines are grown on a modified GDC trellis allowing more sunlight into the canopy. We feel that this creates full flavors of blackberry, blueberry, plum and spice, with the tannins that are mature and refined. A small amount of Cabernet Sauvignon is sometimes added to the final blend for added complexity and elegance. The wine shows a great balanced between fruit, oak and tannins and will age well for 6-10 years.

Harvest: October 30,

Brix: 26

P.H. 3.70

Harvesting: All lots are "hand harvested".

Fermentation: Small 1-ton bins, hand punched three times daily.

Yeast: D254, Pasture Red and M80.

Press: At dryness after 12 days on the skins.

Aged: 16 months in French oak

New oak: 35% Forest origin: Allier, Vosges and Nevers. Style: Chateau Ferre.

Bottle aged for 6 months before release.

Please visit us in person at
1953 Niderer Road Paso Robles, California 93446 (805) 238-4763
on the web at: www.dunningvineyards.com
Email: info@dunningwines.com