

NADEAU

Family Vintners

2005 Syrah

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall experienced in Paso Robles.

The **Wine**

The opulent red wines of the northern Rhone Valley inspired the Nadeau Family Vintners' **2005 Syrah**. The grapes for the **Syrah** came from a vineyard near the site of the long-gone community of Adelaida, located in the mountains on Paso Robles' *Westside*.

A combination of French oak and American oak barrel-aging has lent the **2005 Syrah** lovely, soft oak tannins accompanied by subtle toasty-oak nuances. Aromas of blackberries and currants are married with a generous oak component which carry this wine from the nose through to the aftertaste.

This wine will likely accompany any "typical" red wine fare. I think of grilled lamb chops with rosemary when imagining a nicely paired dinner with this wine, but you won't likely need any help finding dishes which this wine will compliment.

This is a soft, approachable wine which might benefit from a brief aging period...perhaps 5 years...however, to suit my taste, I'd let it sit for a couple of months then try a bottle.

The **Blend**

100% Syrah

The **Vital Statistics**

100% Paso Robles Appellation

100% 2005 Vintage

Harvest date: September 26, 2005

This **Syrah** cuvee was fermented in two open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 8 days on their skins then pressed in our small, horizontal basket-press. Aged in *Tonnellerie Demptos* and *Mendocino Cooperage* barrels for 22 Months.

The 2005 Vintage yielded just 158 cases.