

NADEAU

Family Vintners

2003 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 seen below in Paso Robles.

The **Wine**

The opulent red wines of the northern Rhone Valley inspired the Nadeau Family Vintners' **2003 Syrah**. The grapes for the **Syrah** came from vineyards on both the cool "*west-side*" of the appellation, and the warmer, breezier "*east-side*."

A combination of French oak and American oak barrel-aging has lent the **2003 Syrah** lovely, soft oak tannins accompanied by subtle toasty-oak nuances. This is a soft, approachable wine which will benefit from a brief aging period. Aromas of blackberries and currants are married with a generous oak component which carry this wine from the nose through to the aftertaste.

The **Blend**

100% Syrah

The **Vital Statistics**

100% Paso Robles Appellation

100% 2003 Vintage

Harvest date: September 28, 2003

The two **Syrah** cuvees are fermented individually in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 7 to 9 days on their skins (depending on vineyard source and temperature) then pressed in a small, horizontal basket-press. Racked using only a nitrogen blanket and/or gravity. Aged in *Tonnellerie Demptos and Francois Freres, and Mendocino Cooperage* barrels for 25 Months. Final blending in November 2006, then racked, filtered and bottled *unfined* in December 2006.

The 2003 Vintage yielded just 132 cases.