

2005

**Lily Hill Estate syrah****variety:** 90% syrah, 10% grenache**appellation:** 100% Dry Creek Valley**vintage:** 2005**harvest date:** September 24+29, 2005**degrees brix at harvest:** 25.8-26.4**pH:** 3.81**alcohol:** 14.8%**Maturation:** 16 months in 60 gallon barrels, 20% new oak, 40% American/60% French**Sensory Notes:** This wine starts with a quintessential meaty, earthy, and dark fruit bouquet; flavors of plums, dark cherries, mocha, licorice and vanilla all perform a lively balancing act. A rich structure with firm tannins rounds out the finish. This is a delicious syrah that will age 8-10 years.**Maceration Notes:** Three different blocks of fruit were fermented separately, all using Melody yeast strain pitched the day after picking. All were fermented in closed-top fermenters with two one-hour pumpovers each day. Our oldest block was allowed an extra ten days on the skins for optimal extraction, the others were pressed at dryness after 14 day fermentations.**Vineyard Notes:** Lily Hill syrah hugs a steep hillside on our winery estate in the northern Dry Creek Valley. Syrah is grown on two blocks of thin, clay-rich soil at the top of our hill, and grenache is from gnarly, century-old vines that thrive in the same conditions. This vineyard is in the hottest end of the valley, and this heat produces wines of full fruit flavor.**Vintage Synopsis:** The 2005 harvest was a banner year for many wine regions, with the Dry Creek Valley being no exception. A long, cool growing climate allowed the grapes to hang until their optimal ripeness. This resulted in more intense flavors as well as a leisurely crush that extended fully into November.

**Bella**  
vineyards and wine caves

Strictly limited production.

Only 520 cases produced.

Retail: \$38.00