



2002 Napa Valley Syrah

Our 2002 Syrah was harvested from the Dyer vineyard located on the northern edge of Carneros. The Dyer vineyard is situated on a well-exposed hilltop of volcanic loam soils. Here the vines must struggle because the soils were grazed for many years and the site lacks sufficient nutrients to support much vigor. However, as a result of these conditions, the site produces Syrah grapes with great depth of flavor and color. The Syrah grapes were crushed, cold soaked for four days and then fermented in an open top tank using a selected yeast strain. The finished wine was then aged in new oak barrels for 11 months. The barrels were blended and bottled on November 3, 2003. Total production was 308 cases.

The 2002 Gregory Graham Napa Valley Syrah is dark, bold and beautiful, with an intense inky color. The aromas of the wine are classic Syrah consisting of intense plum and blueberry, surrounded by rose petal, mocha, and vanilla. The flavors are creamy rich blackberry jam, bittersweet chocolate, and smoked meats, further enhanced by soft structured tannins and a flavorful finish. This wine calls for heavier fare such as peppered/blackened steak, lamb, or roast duck. It is also an excellent accompaniment to most wild game.

Our previous Syrahs have been very well received by all who have had the opportunity to enjoy them. We are so committed to Syrah and other Rhone varieties that we planted over six acres of Syrah and Grenache at our estate vineyard located in the Red Hills appellation of Lake County. Our first vintage from the new planting was 2004.

Please visit our web site at www.ggwines.com.

Dyer Vineyard:	5.43 tons
Harvested:	10-12-02
Brix:	28.2
Acid:	.49g/100ml
pH:	3.73