

LEDGEWOOD CREEK

WINERY & VINEYARDS



2005 LedgeWood Creek Syrah

SUISUN VALLEY

TASTING NOTES

Beautiful dark purple-black hues introduce this Syrah in the glass. Blackberry and currant aromas enrich the aroma that is already bursting with fruit and mid palate richness. The perfect climate of Suisun Valley allows the flexible Syrah grape to thrive and achieve full varietal character. The thoughtful selection of Syrah clones in our vineyard accurately conveys the true varietal character in this wine. The strong but appropriate meaty undertone in the nose is balanced by light toast. A burst of bright fresh stone fruit aromas makes the wine sparkle. The excellent structure and acid to tannin balance of this wine complete this Suisun Valley Rhone style wine.

Larry Langbehn, *Winemaker*

THE VINEYARDS

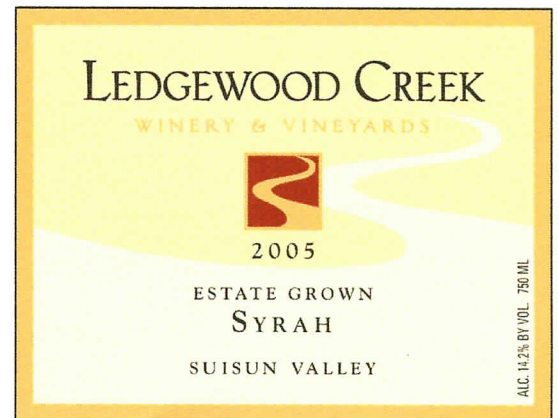
Our Syrah vines exhibit similarly growth characteristics to traditional Rhone varieties grown in southern France. We take great care in our vineyard when balancing grape yield levels with strength of our vines. This helps us achieve the highest levels of fruit concentration. The grapes reach the proper level of maturity only after extensive time on the vine. It is a test of nerves and patience to let the grapes hang long enough to become properly ripened. The 2005 harvest resulted in an unusually high crop load which made the waiting game more difficult than usual.

WINEMAKING

We knew the 2005 vintage would deliver a wine with strong identity when the traditionally distinctive meaty and bacon character showed itself in the wine. Syrah is a varietal that is normally very reserved in its development, especially aroma, until well aged both in barrel and bottle. We used light amounts of new oak so the inherent grape character would not be overwhelmed. Both French and American oak were used for aging our Syrah. The resulting oak level complements the Syrah's meaty character perfectly.

FOOD PAIRING

Oak aging adds to the complex, smooth, full taste that complements roasts and other hearty dishes.



STATS

- Grapes:** 100% Syrah
- Appellation:** Suisun Valley
- Harvest:** October, 2005
- Fermentation:** Fermented in stainless steel tanks
- Barrel Aging:** Aged for 16 months in predominantly French oak.
- Bottling Date:** 2/28/07
- Release Date:** 7/1/07
- pH:** 3.65
- TA:** .56 g/100mL
- Alcohol:** 14.2%
- Sug. Retail:** \$16.99

