



2004 NIGHTCAP



GRAPE VARIETY: 100% Syrah
VINEYARD: Fralich Vineyard, Paso Robles
BOTTLING DATE: December 15, 2006
ALCOHOL: 18.5%
RESIDUAL SUGAR: 11%
TOTAL ACID: 0.649 g/100ml
pH: 3.96
PRODUCTION: 100 cases
RELEASE DATE: January 15, 2007

WINEMAKING

- Fermented in open-top bins, and punched down frequently. When just above the target sugar, added grape brandy and allowed to integrate
- Pressed to barrels, and aged 24 months in neutral French oak

NOTES

Our first dessert wine, *Nightcap* is made from late-harvest syrah in the "port style," fortified with brandy. It is beautifully rich but not cloying, full of ripe, sweet cherries and blackberries and a wash of chocolate. Delicious by itself or with all things chocolate.

Drink now or cellar for an extended period.