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# 2004 Syrah

## Winemaker Notes

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### 2004 SYRAH

A very full bodied wine with rich and silky flavors. Serve it with rich beef or lamb dishes. Made with Organic Grapes from our Vineyard.

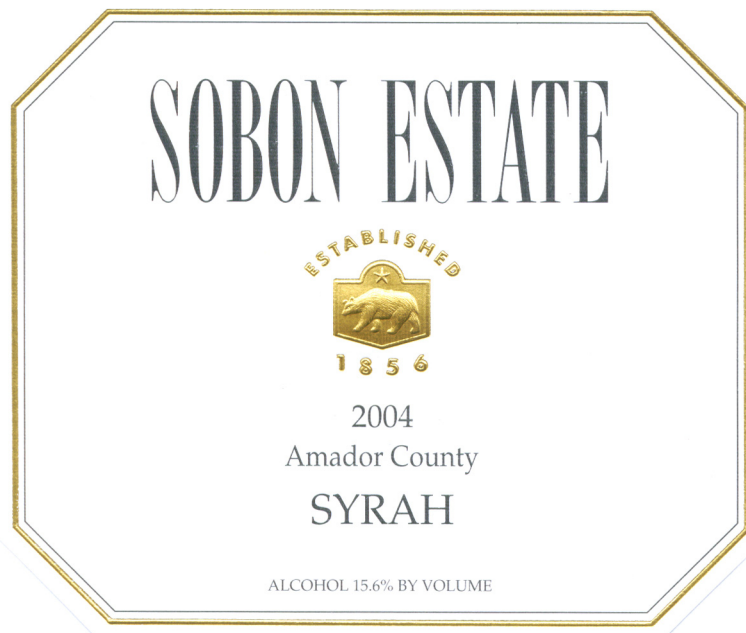
**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF

CONTAINS SULFITES



### DESCRIPTION

A very impressive Syrah; our best to date. The incredible aroma and flavor development is a product of one of the oldest plantings in the state, organically farmed, and very lightly cropped. It has the classic fresh baked blueberry pie aromas. The flavors are rich and silky, with a mouth-filling fruitiness that suggests pomegranates and plums. The wine is highly extracted and extremely well structured with multi-layered flavors, and a long, lingering finish.

### FOOD PAIRING

Serve with Cornish game hen, beef or veal with rich sauces.

### SPECIFICATIONS

100% Syrah

Fermentation: 10 days – Peak temperature 85°

Aged: 20 months in older French & American oak barrels

Residual Sugar: 0.4%

Total Acid: 7.4 gm/l

Alcohol: 14.9%

pH: 3.8

### BOTTLED DATE

April 19, 2006; 558 cases bottled, 750 ml

### RELEASE DATE

June 19, 2006