

2005 Muhlner Steps Vineyard Syrah, Napa Valley

This wine is big and chewy. If you are a fan of ethereal, Cote Rotie style Syrahs with bluish-black coloring, this wine will work wonders for your palate. The aromas reach far into black cherry, smoke, tar, camphor and light espresso. On the palate there is a smooth ripe core and plenty of mineral and tobacco notes with a full back palate of ripe tannin and rich structure. This deserves a juicy grilled fillet of beef. Enjoy until 2015 or more.

In The Vineyard

Located in the steep eastern mountains of Chiles Valley, in Napa Valley, is the Muhlner Vineyard. The proprietors, John and Jennifer Muhlner, planted their vines in 1999 under the direction of local vineyard manager David Rose. The result is a wonderful marriage where the right varietal and rootstock is planted the right sight. The vineyard consists of carved, steep terraces like a staircase that faces west. 2005 was a large and cool vintage requiring extended hang time to fully ripen the crop. The Muhlner's vines were picked on October 17th after ample time to reach optimal maturity.

In The Cellar

The grapes were hand picked early in the cool morning, then immediately whole berry destemmed, given a three day cold soak and fermented in tank for 15 days. The grape pomace was lightly pressed as not to yield too much tannin into the overall blend. Combined, the small volume of wine was allowed to settle for three days prior to going to barrel. The barrel program is entirely French oak with 60% new Francois Fereres from the tight grained Voges forest. Indigenous malolactic bacteria were encouraged to thrive during the secondary fermentation.

Bottling Data

97% 2005 Muhlner Vineyard Syrah; 3% Venge Oakville Estate Merlot Bottled
0.62 g./100mL T.A., 3.95 pH, 15.0% . Bottled on August 28th, 2007, unfinned and unfiltered.
325 Cases Produced
Suggested Retail Price—\$45 per bottle

