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2003, SYRAH SANTA YNEZ VALLEY

WINEMAKER'S TASTING NOTES

Our 2003 Syrah begins with intense aromas of dark fruits, anise, violets and white pepper. Long, deep flavors of blackberry and black cherry anticipate nuances of eucalyptus, caramel and vanilla bean. Supple tannins embrace a lingering finish with accents of mocha and spice.

WINEMAKING NOTES

The 2003 growing season was blessed with warm, steady temperatures throughout the summer and harvest seasons, resulting in ripe, exquisitely balanced fruit. Our Syrah was harvested from the Firestone estate and select neighboring vineyards from mid October through early November, with each lot cold soaked for seven days prior to fermentation to ensure ample flavor extraction and a supple tannin profile. The wine was aged for 15 months in a combination of French and American oak barrels.

CUISINE PAIRING

The 2003 Syrah's deep black fruit and spice flavors pair particularly well with hearty, flavorful fare such as herbed lamb chops, peppercorn steak, baked ravioli in meat sauces, spicy gourmet pizza and wild game dishes.

FACTS

name:	2003, Syrah "Santa Ynez Valley"
item number:	03SR
composition:	100 % Syrah
alcohol:	13.5 % by volume
price:	See pricelist

