



Non-Vintage *California* Syrah

Though Tandem has been known for our single-vineyard Pinot noir and Chardonnay, we have also been making since 2001 our highly acclaimed *Peloton*. What has not been well-known is that Syrah has played an increasingly important role in adding wheels to this lively, fast-out-of-the-blocks wine. From 2001 to 2003, we have also aged a few barrels of Syrah from the Gabrielli Vineyard in Mendocino County, which has given us insight into the ageability and structure of this important component of the *Peloton* blend. With our tasting notes now in hand, we are pleased to offer this gathering of three vintages of Syrah to you, and are confident that you will find this wine eminently suitable for all occasions, be it the week-day dinner meal or an event of propitious proportions.

Tasting notes: Initial notes of plum and berry on the nose lead to more complex expression of cedar box, violets, with hints of truffles and *crème de cacao*. With a little air and time in the glass, later lifted aromas of juniper berries and freshly-cracked black pepper add to the cacophony of food-inviting aromas. In the mouth, the structure is firm and fresh, with just enough suppleness in the back palate to draw the unmistakably Syrah tannins gracefully from mid- to late-palate. The entry is fruity with the plum and berry seen in the initial aromas carrying through to the palate. From there, flavors travel via the good acidity leading into a touch of chocolate and just a kiss of toasty oak on the finish.

Tandem's Syrah is carefully crafted to bring immediate pleasure to the palate and will be especially good with moderate to heartily flavored dishes. We enjoy drinking it with everything from wood-fired pizza to smoked Liberty Duck.

Technical Data:

- Vineyards: Primarily from the Gabrielli Vineyard near the headwaters of the Russian River in Mendocino County's Redwood Valley, a small portion of Granite Hills Syrah has been added to increase the suppleness towards the back end of the palate.
- Composition: 81% Syrah, 19% Sangiovese (also from the Gabrielli Vineyard). Approximately equal amounts of Syrah from the 2001, 2002 and 2003 vintages were used in the final blend.
- Fermentation: all native for both primary and secondary, in French oak and on the fine lees for six months, then racked quarterly for between two and four years. Native ML was conducted in barrels consisting of only 4% new oak but primarily from French sources.
- Final bottling technical information of 641 cases:
 - pH: 3.64
 - TA: 6.25 g/L
 - 14.2% alcohol
 - Residual sugar: 0.18% (dry)
 - Suggested CA Retail Price: \$15