



Longfellow  
2001  
Syrah – Dry Creek Valley



**Tasting Notes**

"Already sleek and polished. Deep purple color that screams Syrah. Aromas of black cherry, anise, and cedary oak lead to a blast of ripe fruit and rich earthy flavors. A touch of game and coffee on the long, mouth coating finish. Great now, but should mature for years to come."

**Winemaking Notes**

Growing conditions in Dry Creek Valley in 2001 were superb. A mild summer followed by a blast of heat in early autumn allowed the fruit to hang, but not too long. Unti Vineyards is located in the heart of the Dry Creek Valley and specializes in growing Rhone grape varieties. This particular fruit came from three different Syrah blocks within the Unti Vineyard directly on the valley floor. Each block was harvested, fermented, and aged separately in order to develop characteristics unique to its spot in the vineyard. The final blend of the three blocks is classic Syrah with dark ripe fruit, but an unmistakable earthy reflection of the terroir.

Most winemakers don't oak Syrah because of the sturdy nature of the grape. In order to provide additional layers of flavors, we used 50% new French oak on this wine. The result is stunning, adding a whole new layer of toasty complexity to its Rhone like flavors. Our goal at Longfellow is to make unique wines, but ones that are true to their varietal heritage. The 2001 Syrah is an exquisite example of achieving this goal.

Cases Produced	350
Vineyard:	Unti Vineyards - Sonoma County
Winemaking:	Native fermentation; Unfined & unfiltered
Cooperage:	50% French oak; 50% American oak (50% new oak)
Bottling Date:	April 2002

**Press**

90 points (1 Puff) -Connoisseur's Guide to California Wine

90 points Wine & Spirits (Dec 2003)