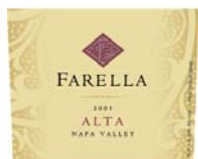


FARELLA-PARK

VINEYARDS



2004 SYRAH "ROAD BLOCK"

ESTATE BOTTLED
UNFINED/UNFILTERED

Enter: Syrah

New from our Coombsville vineyard in Napa Valley comes a deep, rich, robust Syrah that is catching the attention of fans of bigger, juicier styles of wine. True to our "house" objectives, it still maintains an overall food friendliness but with a catch: the alcohol on this wine hovers around 15% so this is no quaffer.

The name "Road Block" describes the site for the grapes as they run alongside our driveway for a quarter-mile. The Syrah vines are on the north side of the road as you come to the winery. The vines were planted in former Merlot soil in 2001 after those vines finally succumbed to phylloxera. We selected the "Estrella" clone of Syrah from a vineyard/wine trial comparison at Quixote winery just up the Silverado Trail. Since Syrah is so susceptible to issues of "reduction" (burnt rubber character) we selected this clone because it seemed least likely to produce these aromas.

Wine Details:

- 100% Syrah from our estate vineyard in the southeastern corner of Napa Valley known locally as "Coombsville."
- Cases produced: 88
- Aged 28 months in French oak barrels from the Nevers region, 50% new. Bottled unfinned and unfiltered. Racked once at bottling.

3.70 pH 0.60 TA 15.0% Alc. Release: May 2007

Winemaker's Notes: Deep purple color, rich plum and blueberry aromas and flavors overlaid by smoky, toasty oak. Slightly meaty and coarse in the mid-palate but the richness and big fruit ties it all together. The finish is very smooth and rich, partly due to elevated alcohol but no perceptible "heat" for a wine of this fortitude. Holds up well open for several days.



Unfinned/Unfiltered. Some sediment may accumulate so it is best to store bottles on their sides and/or place bottle upright for several hours before serving.