



**2005 Syrah**  
**Produced by JM Cellars**  
**Winemaker: John Bigelow**

**Tasting Notes**

The 2005 Syrah was co-fermented with Viognier (3%). The fruit was sourced from four amazing Washington State vineyards: Boushey, Klipsun, Lewis and Stillwater Creek. This vintage of JM Syrah offers an exceptionally rich core of dark fruit, traditional *Hermitage* aromas and flavors, and a finish of great length. While this wine is drinking well now, it should cellar beautifully for 7 – 10 years.

**Vineyards:**

Boushey (Yakima Valley)  
Klipsun (Red Mountain)  
Lewis (Yakima Valley)  
Stillwater Creek (Columbia Valley)

**Barrel Aging:**

Each lot barrel aged in Russian oak barrels (50% new and 50% once used) for 17 months

**Blend:**

97% Syrah  
3% Viognier

**Alcohol:** 14.5%    **pH:** 3.85    **Total Acidity:** 0.55 g/100ml

**Case Production:** 300 cases