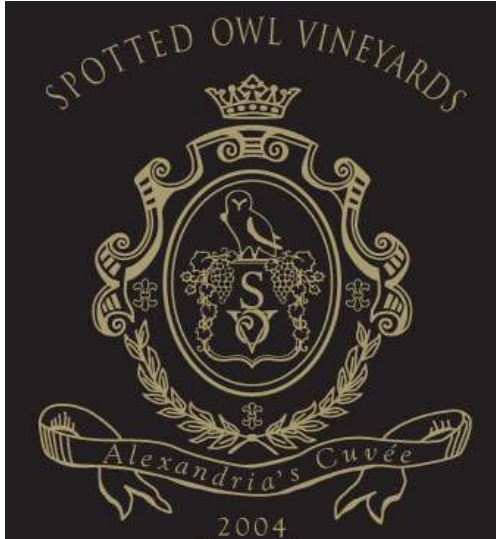


SPOTTED OWL VINEYARDS

Napa Valley ~ Mt Veeder

Alexandria's Cuvee 2004 - Syrah



Spotted Owl Vineyards is a boutique family winery with estate vineyards located on legendary Mount Veeder in the Napa Valley. We are fortunate to collaborate with winemaker Rolando Herrera, who brings his extensive experience from Stag's Leap, Chateau Potelle, Vine Cliff, Paul Hobbs and Mi Sueno winery to help us create our special Cuvee's. SOV wines have been called "*Sensational93pts*" by *Wine Spectator* and are characterized by lush aromatics, complexity and a harmonious balance of fruit, spice, minerality and structure derived from the unique mountain terroir. Spotted Owl Vineyards wines drink well now and cellar nicely for future enjoyment.

WINE SPECTATOR REVIEW: 93 POINTS "Sensational, deep, profound, complex and concentrated, with rich, full-bodied dried currant, wild berry, mineral, sage, herb and cedar notes that are focused, long and persistent, ending with chewy, integrated tannins" *April 2009*

Tasting Notes : This seductive, full bodied cool climate Syrah exhibits a beautiful deep dark color with cascading aromas of ripe black cherry, currant, sage, spice, earth, vanilla and floral overtones that follow through to the palate in this amazingly complex and layered wine. The lush entry melts into an ultra rich core of dark fruit with the mid palate displaying blackberry, sage, mocha and a hint of vanilla that persist into the extraordinary long finish. The finish lingers yet the flavor profiles beg for another sip. This sensual wine pairs wonderfully with lamb and pork roast or a delicious filet mignon.

Vineyard Notes: The fruit for Alexandria's Cuvee come from our estate vineyard situated between 1200-1400 ft above the Napa valley floor on the east face of the Mt Veeder appellation. The Syrah vines grow on steep slopes with a diversity of volcanic and sedimentary soil types that produce ~2tons/acre of tiny berries with distinct flavor profiles from each of the blocks.

Harvest Notes: The 2004 season was an early ripening year with low yields and exceptional high quality fruit. The season started with a warm spring, mild summer and several very hot days in the fall that allowed the fruit to mature early - developing rich lush flavors and rip tannins. The grapes were hand harvested in small lots over a five day period beginning September 21, 2004.

Winemaking: Grapes were destemmed, cold soaked 4 days then barrel fermented at 80 degrees F. Fruit from each of our vineyard blocks was vinified separately and aged 19 months in French oak barrels. After 12 months in barrel we began sampling individual barrels to select the lots that would make up the final Cuvee. The final wine is a barrel select blend comprised of 2 Syrah clones (ENTAV 383, 470) from 3 different vineyard blocks.

Varietals: 100% Syrah
Appellation: Napa Valley, Mt Veeder
Aging: 19 months French oak – 50% new (Cadus: med toast)
Bottling date: June 2006 - bottled unfined, unfiltered **Release date:** January 2009
Production: 175 cases

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