

LaTour Vineyards 2004 Syrah

With the 2004 Napa Syrah, Tom LaTour, Former Chairman and CEO of Kimpton Hotels & Restaurants, debuts the inaugural production from his LaTour Vineyards. From this inveterate restaurant and hotel entrepreneur turned winemaker, LaTour Vineyards is an extension of Tom's thirty plus years of entertaining people and enriching lives, and his wines express the essence of the bounty and generosity of Bay Area wine country living.

LaTour Vineyards Syrah

2004 Tasting Notes

The inky purple color hints at the depth and richness of this Syrah. Classic aromas of pancetta and black pepper are followed by plum and blackberry jam flavors and a lingering finish. It's like a ballet dancer -- muscular and powerful yet elegant. Pair it with grilled lamb rubbed with rosemary and enjoy.



Appellation:	Mt. Veeder—The appellation encompasses 25 miles of some of the steepest vineyards and the most remote wineries in California, at the heart of which stands the 2,677 foot high volcanic peak of Mt. Veeder. The regions averages between 35-50 inches precipitation per year, and several special climatic conditions provide vines with long, cool, even ripening period. The build-in restraint of the mountainous appellation, combined with thin soils and general lack of ground water enables vineyard managers to induce a degree of stress critical to the production of high quality fruit.
Fermentation:	100% barrel fermented in 70% new French oak, using natural yeast.
Acid:	0.68g/100 ml
Alcohol:	14.8% by vol.
Harvested:	September 8, 2004
Release Date:	May 2006
Soil Type:	Variable rock loam
Production:	598 cases produced
Website:	www.latourvineyards.com
Winemaker:	Peter Luthi
Vineyard:	All grapes in the 2004 Napa Syrah come from Tom LaTour's private 25-acre vineyard located on Mt. Veeder on Oakville Cross Road. The 14-plus years old vines enjoy long maturing and full flavors from the 1900 feet elevation. In addition to Syrah, Tom grows Pinot Noir and Chardonnay grapes. A hands-on grower and winemaker, Tom can be found most weekends working in the vineyards in baseball hat and chinos.