



2002 Steel Plow Syrah

In its second year of production, El Farolito has just begun to show its true potential. These five-year-old vines have more developed root systems in place now and are capable of carrying a bit more fruit than their initial 1 ton/acre yield. However, due to a hard spring frost, the lower sections of this hillside vineyard suffered heavily, and the average yield was only 1.4 tons per acre, still well below the projected 3.5 tons/acre potential of this site.

The winemaking followed our standard, traditional style: rigorous handsorting, small lot fermentation in open-topped tanks using only indigenous yeasts, and hand punch-down, twice daily. The wine was then drained and pressed and placed in Burgundian barrels for malo-lactic fermentation and aging. A spring racking followed, and the wine was put back into its complement of 40% new barrels and 60% used. After 12 months of aging, the wine underwent a second racking and was returned to neutral barrels for slow aging until bottling, which will take place in early 2004.

The wine exhibits ripe plummy fruit and aromas of violets and leather. Its supple mouth-feel is balanced by good acid/tannin length. The overall structure of the wine should enable to age gracefully, but be very drinkable upon release.

Landmark Vineyards is a family owned and operated winery located at 101 Adobe Canyon Road at Highway 12 in Kenwood, California 95452. Retail Sales & Tasting daily from 10:00 AM to 4:30 PM. Bocce Court; horsedrawn wagon tours in the vineyards; cottage available for overnight rental. Telephone: (707) 833-0053 or (1-800) 452-6365; Fax: (707) 833-1164; www.landmarkwine.com

