

ACORN

2004 *Axiom* Syrah *Alegría Vineyards* *Russian River Valley*

At Acorn Winery our passion is traditional field-blend and vineyard-blend wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in Sonoma County's Russian River Valley.

Betsy and Bill Nachbaur

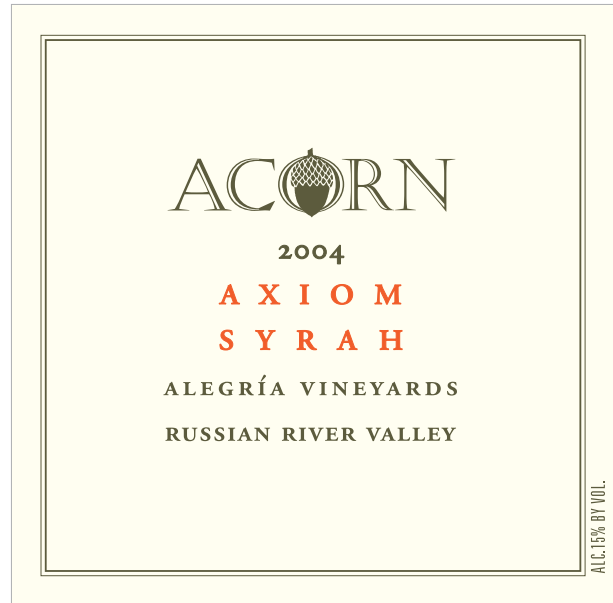
Winemaking Notes

An axiom is a "self evident or universally recognized truth." And it is axiomatic that our Syrah is a classic wine. From the first sip you will know it's true.

Axiom's distinctive luscious flavors come from co-fermenting three clonal selections of Syrah with a small amount of Viognier, following the custom of the northern Rhone Valley of France. Complexity also comes from differences in the soil and topography in various parts of Alegría Vineyards and our cool Russian River Valley climate that allows full development of flavors.

Aging in a combination of French, Hungarian, and American oak barrels smoothly integrated the varied elements of the wine, which will continue to gain in complexity over the next five to ten years.

The combination of the clonal selections, the vineyard's microclimate, and the skill and experience of our consulting winemaker, Alison Green Doran, create a rich, full-bodied Syrah.



Tasting Notes

The nose is an exotic mix of unsweetened chocolate, toasted walnuts, dark skinned fruits, and floral notes. The lush mouthfeel and opulent flavors create a bold, almost chewy wine. Rich, luscious blackberry and plum flavors fuse with smoky bacon and bittersweet chocolate. This well-balanced Syrah, with its delicious, lingering taste, stays with you even after your glass is empty.

Composition

A single vineyard field blend of 99% Syrah and 1% Viognier.

Vintage	2004
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	September 17, 23 & 29, 2004
Brix	27° Brix
Barrel Aging	19 months
Type of Oak	40% Hungarian, 36% American, 24% French; 43% new barrels
Bottled	May 4, 2006
Case Production	527
Alcohol	15%
pH	3.75
T.A.	0.67g/100ml
Release Date	Fall 2006

