



In 2010 we had a wet growing season compared to the three previous dry years. The summer brought cooler than normal temperatures. The cooler temperatures overall delayed our harvest to about three weeks later than 2009. All of our fruit was picked before the early than normal rains began that affected other wineries' 2010 harvest. Yields were very light and the vineyard produced smaller berries but created a wine of great balance. The grapes achieved the ripeness we desire with great flavor, balance and acidity.

Our harvest and fermentation practices remain the same. The goal is to pick our estate grown Syrah at the right time to achieve balance and true varietal character. We employ minimal handling at the winery. The fruit is handpicked from the best vineyard rows and fermented as whole berries. When dry, we perform a very gentle pressing before being racked to French oak barrels. The wine was aged for 16 months in French oak barrels, 45% new including the new Seguin Moreau Icone Elegance barrel.

Winemaker Tasting Notes

Four Cairn Syrah continues to deliver strong aromatics that jump out of the glass with aromas of fresh cut flowers, blueberry, blackberry, cassis and roasted meats. The wine has a rich, creamy texture of pure dark fruit, blueberry, cassis, a hint of smoke and nicely balanced acidity. Refined tannins provide soft structure to give great length on the finish.

170 Cases Produced
100% Syrah, Estrella Clone
16 Months in French Oak, 40% New
Alcohol, 14.7%

Four Cairn Vineyard
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