

Topel Winery

2003 Syrah - Cuvée Donnís

TOPEL

- WINERY:** If you head North on California's Highway 101 after entering Mendocino County, eventually the road narrows to a two lane road. You are close to Hopland and to your left are some delightful hills that used to be an artists colony, but now have the Topel vineyards and winery hidden there at the end of two miles of dirt road. The first grapes were planted in 1989. At 1400 feet and with ideal soil structure for grape growing, high diurnal temperature swings, this a perfect and unique place to grow grapes. Mark and Donnís Topel have their home in the middle of the vineyards. Mark's legal background is an unlikely start for a wine business, Donnís' dancing and culinary background on slightly less so. Their wines however, demonstrate their fast developing viticultural and winemaking skills.
- DESCRIPTION:** Dark and rich - and very fruit-forward - the 2003 Syrah Cuvée Donnís is a robust wine that literally dances across the palate. A portion of the grapes used to make this wine are from the Syrah Noir clone, which gives the wine an unusually deep, inky, black purple color.
- WINEMAKING:** The grapes were harvested the third week of October and field crushed. The must was fermented in $\frac{3}{4}$ ton lots for 17 days, using indigenous yeast. Temperatures were held below 30°C. The cap was hand punched 4 times a day to maximize flavor and color extraction.
- SOURCE:** 100% Syrah from Topel's Hidden Vineyard and San Lucas Vineyard in southern Monterey County.
- AGING** The wine was then pressed into 50% new French oak barrels - (Demptos and Taransaud). Malolácticy fermentation was completed by the end of 2003. The wine is aged for 19 months and then a further 5 months in the bottle prior to release.
- RELEASE:** December 1, 2005
- PRODUCTION:** 460 cases
- ALCOHOL:** 14.4% by volume, TA: 0.69gm/100ml, pH: 3.70

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