



**New Release
Summer '06**

THE GRAPE

Syrah, noble Rhone varietal; responsible for the famed reds of France's Hermitage and Côte Rôtie and Australia's Shiraz...

THE PLACE

Monterey County, the ideal New World location for growing Rhone-style *vinifera* combining exceptional flavor, balance, and intensity...

THE WINE

Award-winning vintner Joel Burnstein's traditional small lot fermentations and French oak-aging beautifully marry rich Rhone character to lush Monterey fruit...

TECHNICAL DATA

Appellation	Monterey County
Vineyard	Arroyo Loma
Aging	French Oak, 14 Months
Total Acidity/pH61g/100ml /3.66
Residual Sugar03%
Alcohol	14.5%
Production	220 Cases
Release Date	Summer 06
Winery Retail	\$35



WINEMAKER'S NOTES

Marilyn Remark specializes in the varietals of France's Rhone Valley. 2004 is the fourth red wine vintage for the winery. The fruit for this Marilyn Remark Syrah was drawn from the Arroyo Loma Vineyard in central Monterey County. The grapes were harvested by hand on in October of 2004, averaging 26 degrees Brix. The juice was fermented with a Rhone yeast strain and spent 14 days on the skins. Malo-lactic conversion was induced via Viniflora. Fourteen months aging in small French oak cooperage provided the finishing touches. Only 220 cases were bottled.

The 2004 Marilyn Remark Syrah has intense varietal aromas of ripe raspberries, blackberries, cherries, with an overlay of spice and vanilla. These lush fruit characters are reflected on the palate. Structuring tannins, food-pairing acidity, and warm oak notes complete the picture.

This limited Syrah is the perfect accompaniment to hearty beef, lamb and game entrees and just about anything off the grill. It also matches well with many strong cheeses. Given proper cellaring, the '04 M.R. Syrah should drink well now through 2011.

Marilyn Remark

Classic Rhone Varietals, Uniquely Monterey...

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