



NOVELLA

FINE WINES

2002 SYNERGY

CALIFORNIA

51% Sangiovese, 41% Zinfandel, 8% Petite Sirah

WINEMAKER NOTES

The 2002 vintage was ideal for red wines, as a warm summer followed by a dry, mild fall allowed for ample ripening and concentration of flavors. By using gentle cap management techniques and separately barrel-aging the components, we achieved balance, finesse and suppleness in this delightful blend.

Blossomy aromas of cherry and strawberry are enhanced by spicy notes of cinnamon and cayenne pepper. Medium-bodied, it has complex flavors of berry and cocoa, soft acidity and a lengthy finish with silky tannins leading to a nutty aftertaste.

Recommended Food Pairing: *Serve at cellar temperature with Greek pasta with shrimp and feta or citrus-marinated pork chops. Enjoyable now, it will improve with cellar-aging for two years.*

TECHNICAL NOTES

Varietal Composition:	<i>51% Sangiovese, 41% Zinfandel, 8% Petite Sirah</i>
Residual Sugar:	<i>.28%</i>
Total Acid:	<i>.68 grams/100ml</i>
pH:	<i>3.70</i>
Fermentation Regime:	<i>Aged 10 months in French and American oak</i>
Finished Alcohol:	<i>14.2%</i>
Total Production:	<i>8,700 (12/750 ml) cases</i>