



NOVELLA
WINERY

2000 SYNERGY

ESTATE BOTTLED, PASO ROBLES

45% ZINFANDEL, 45% SANGIOVESE, 10% PETITE SIRAH

Record-breaking June temperatures, followed by an unusually cool summer, allowed for full ripening with ample hang-time for the development of bright, intense and complex flavors.

To maximize the extraction of color, flavor and body without harshness or astringency, the three components of this blend were fermented at moderately warm temperatures, and pumped over until dryness using gentle cap irrigation. Barrel aging under controlled conditions achieved a complex bouquet and a smoothly textured body. Final blending occurred shortly before bottling, emphasizing balance and finesse, so that each varietal contributes to but does not dominate the flavor and aroma profile.

Bright, ripe notes of cherry and raspberry are enhanced by spicy aromas of cinnamon, mint and anise. Lush and medium-bodied, the fruity flavors lead to a long, chocolate and coffee finish.

RECOMMENDED FOOD PAIRING

Matches well with a wide range of food, especially spicy Asian or Italian cuisine. Drinkable now, and will improve with proper cellar aging for three or four years.

TECHNICAL NOTES

COMPOSITION:	45% Zinfandel, 45% Sangiovese, 10% Petite Sirah	ALCOHOL:	14.2 % by volume
HARVEST DATE:	Sept. 18-22, 2000	RESIDUAL SUGAR:	.70%
BARREL REGIME:	Aged 14 months in French and American oak	TOTAL ACIDITY:	.74 g/100ml
HARVEST BRIX:	24.3° Average	pH:	3.61
		BOTTLING DATE:	April 24, 2002
		CASES PRODUCED:	3,200 (12/750ml) cases
		RELEASE DATE:	May 1, 2002