



NOVELLA
WINERY

2001 SYNERGY

PASO ROBLES

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

The weather for the 2001 vintage was exceptional for winegrowing in Paso Robles. A warm spring allowed the vines to get off to a healthy start, followed by an unusually mild summer that permitted long ripening and intensification of the flavors.

We utilized our best vineyard blocks for this third vintage of what has become one of our most popular wines. We fermented each leg of the blend separately, using specialized yeast strains and fine-tuning the extractions to achieve an unprecedented richness and complexity. Barrel-aged separately, the final blend emphasizes finesse and balance.

Bright, blossomy notes of cherry, plum and cassis, with intense, spicy notes of cinnamon, and tobacco-leaf contribute to the intriguing aroma. Medium-bodied, with flavors of blackberry and milk chocolate, the lengthy finish is luxuriously smooth.

RECOMMENDED FOOD PAIRING

Serve this tantalizing wine with a wide range of cuisine, from angel-hair pasta to barbecued ribs, or with a rich dessert such as blueberry pie with a scoop of chocolate ice cream. Enjoyable now, it will age nicely for another three years.

TECHNICAL NOTES

COMPOSITION:	45% Zinfandel, 45% Sangiovese, 10% Petite Sirah	TOTAL ACIDITY:	.75 g/100ml
HARVEST DATE:	Sept. 26-October 8, 2001	pH:	3.61
HARVEST BRX:	24.5° to 27.7°	BOTTLING DATE:	November 13, 2002
ALCOHOL:	14.7% by volume	CASES PRODUCED:	2,800 (12/750ml) cases
RESIDUAL SUGAR:	1.20%	RELEASE DATE:	December 10, 2002