

The Last Dance 2004

Varietals:	Syrah (100%)
Vineyards:	Watch Hill (10%) Westerly (45%) Thompson (45%)
Harvest Dates:	September 2, 2004 September 13 and 25, 2004 September 29, 2004
Brix:	25.8/26.2 (W.H.) 24.1 (W) 25.9 (T)
pH:	3.51-3.62 (at harvest)
Time on the Skins:	Watch Hill- 19 days / 16 days Westerly- 13 days Thompson-18 days
Racking:	3 times total (includes bottling)
Barrels/ Coopers:	80% New various French Coopers and toasts 20% one year old
Barrel Aging:	19 months
Filtering:	None
Fining:	None
Alcohol:	15.5%
Date Bottled:	June 10, 2006 (Via gravity)
Production:	156 cases



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