

PLUS!*Platinum Series Selection***Cass Vineyard & Winery****2004 Estate Syrah***Paso Robles*516 Cases Produced

Along California's central coast, between Paso Robles and Creston, off a little-used country road, lies a scenic winery with beautiful architecture, quiet serenity, and highly desirable Rhone-style estate wines. This picturesque location has been home to Cass Vineyard and Winery since Stephen Cass purchased the property in 2001. Known as a cold spot in Paso Robles, California, the vineyard resides in a low valley surrounded by oak-covered hills reaching 1400 feet in elevation. The vineyard site is so unique that it could be considered its own American Viticultural Area (AVA) under the proposed restructuring of the Paso Robles AVA. Considering the vineyard's distinctive character and Cass's affinity for Rhone-style wines, this site was the perfect location to build the future of Cass Vineyard and Winery. In 2004 Cass hired internationally known, South African winemaker Lood Kotze to fulfill his palate preference of South African styled Rhone wines and has since been producing some highly reputable, 100% estate wines. Cass Winery's numerous achievements continue to exemplify the huge potential for growing Rhone varietals in the Paso Robles region.

TASTING NOTES

The 2004 Cass Estate Syrah is a stunning representation of Cass Winery's second harvest. A bold, impressive wine, the Syrah has garnered several awards, including a **Gold Medal** from the *Jerry Mead International Wine Competition* and a **Gold Medal** from the *Los Angeles International Wine and Spirits Competition*. Also earning significant praise at the *Monterey County Wine Competition*, the 2004 Syrah acquired another **Gold Medal** to add to its collection. Deeply pigmented and vividly colored, the Cass Syrah gallantly opens with vibrant notes of earth, dark berry, plum, and smooth vanilla. On the palate, the wine is big and full-bodied, exposing flavors of rich dark berry fruit, cherry, and sweetened, expressive oak. A big-boned, fruit-forward wine with a polished finish, the 2004 Estate Syrah was aged 23 months in oak. Incredibly food friendly, the Syrah pairs well with red-sauced pasta dishes, grilled meats, wood-grilled pizza, and smoked Gouda cheese. 100% Syrah. Enjoy now through 2014.

REORDERS**2004 Estate Syrah**

Winery Direct: \$36.00/bottle

Gold Medal Wine Club's PLUS! price:**Half-Case - \$29.00 /bottle (\$174.00)****Full-Case - \$26.00 /bottle (\$312.00)**

(plus shipping)

Very limited quantity available.www.goldmedalwine.com/member

800-266-8888

