

**Surh-Luchtel Cellars****2003 Syrah
(Napa Valley)**

Partners Surh and Luchtel work with growers throughout California including many in Napa, Sonoma, Monterey and Mendocino counties. They produce about 2000 cases in total of Pinot Noir, Syrah, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Zinfandel, and Chardonnay, along with Mosaique, a Meritage – or Bordeaux blend. This Syrah, one of two in the line up (the other is from the [Page Nord Vineyard](#)), is primarily from Mt Veeder. Like the other Suhr Luchtel wines, this is a small lot. Only 500 cases were produced, and at the bargain

basement price (for Napa Valley) of \$25 retail, it is bound to go quickly.

Bright, deep ruby with garnet highlights and viscous, the wine has aromas of vanilla, boysenberry, rhubarb, cinnamon, and Mexican hot chocolate. Despite its mountain origin, it is smooth, silky, and unctuous on the palate, with mulberry and tobacco notes. On the finish fruit and oak tannins take over, as the wine becomes slightly drying and grippy. This would be delicious with those delicious beef, green olive and egg filled empanadas from Argentina, chicken breast with capers and coarse ground mustard, a juicy rib eye steak, or tofu Bourguignon.

Reviewed June 11, 2007 by [Catherine Fallis](#).

THE WINE

Winery: [Surh-Luchtel Cellars](#)

Vintage: 2003

Wine: Syrah

Appellation: [Napa Valley](#)

Grape: [Syrah / Shiraz](#)

Price: \$25.00

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the “grape goddess guides to good living,” a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.