

**Terlato Family Vineyards****2004 Syrah
(Dry Creek Valley)**

Inspired by the wines of the Northern Rhone – Cote Rotie or Hermitage in particular, Tony Terlato envisioned a Syrah that not only gave a sense of origin, but would be crafted “with the intention of serving gastronomy.” Every detail, down to the deeply punted bottle with a wavy, irregular lip, and the relatively moderate price of \$35, is intended to evoke a traditional rather

than trendy wine style. Thank goodness. Do we really need another \$75 massively extracted, over-the-top Syrah? So many current high point faves are so ripe they taste metallic or even fishy!

[Doug Fletcher](#), VP of Winemaking for the Terlato Group (formerly Paterno Imports) and Rutherford Hill winemaker Marisa Taylor Huffaker produced 975 cases of this wine.

Clear, bright, and moderately saturated ruby, the wine has aromas of sweet cherry, cerise, mint, and vanilla. It has a sensuous, silky entry, medium body, and a long, cherry-imbued finish. Delicate and understated, this wine goes against the grain of the current paradigm. Kudos to the Terlato family for stepping out on a limb and endorsing the style of wine that is so enjoyable at the table rather than serving as another acolyte at the altar of the points.

Reviewed April 20, 2007 by [Catherine Fallis](#).

THE WINE

Winery: [Terlato Family Vineyards](#)

Vintage: 2004

Wine: Syrah

Appellation: [Dry Creek Valley](#)

Grape: [Syrah / Shiraz](#)

Price: \$35.00

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.