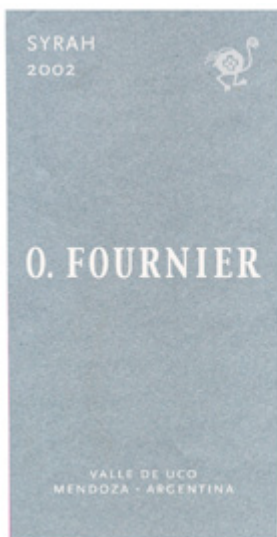




TASTING NOTES



Name of the wine	O Fournier Syrah
Vintage	2004
Varieties	100% Syrah
Vineyard description	
Apellation	Vista Flores, Mendoza
Harvest	During April; double selection, one selection for the stems and one for the grapes
Altitude	1100 mts.
Winemaking characteristics	
Fermentation	In stainless steel tanks
Maceration	7 days in between 6 and 8° C, and totally 28 days in contact with the skin
Barrel Aging	It stays 17 months in new barrels (80% french and 20% american)
Filtration	Unfiltered
Technical analysis	
Alcohol	14,8%
Total Acidity	5,36 g/l
pH	3,5

More information at www.ofournier.com