



1996 Santa Barbara County Syrah (587 cases)

- This wine includes Syrah fruit from the Thompson (52%), Stolpman Family (25%), French Camp (13%), and Glenrose (2%), plus Zinfandel from Hilltop Vineyards (8%)
- The Stolpman fruit was harvested September 20th, 1996 at 24.0 brix, 3.35 pH
- The Thompson fruit was harvested September 18th, 1996 at 23.6 brix, 3.4 pH
- The French Camp fruit was harvested September 10th, 1996 at 25.0 brix, 3.7 pH
- The Glenrose Syrah was harvested August 28, 1996 at 24 brix, 3.6 pH
- The Hilltop fruit was harvested September 19th, 1996 at 24.1 brix, 3.3 pH
- The fruit was stemmed with intact, whole berries and placed in bin boxes for fermentation. 10% whole cluster fruit was added back.
- One-third of the boxes inoculated with Prise de Mousse yeast, one-third inoculated with Assmanhausen yeast, and one-third inoculated with RC212 yeast
- Fermented on the skins for 14 days and pressed with a small 1-ton basket press
- Went through ML fermentation, completing in December
- Wine was aged in twelve new oak barrels (4 French and 8 American), and eight one-year-old barrels (3 French and 5 American), and four two-year old barrels (2 French and 2 American)
- Lightly filtered prior to bottling on July 22, 1997

The **1996 Santa Barbara County Syrah** combines **Thompson Vineyard, Stolpman Family Vineyard, Glenrose Vineyard, French Camp Vineyard, and Hilltop Vineyard** fruit. This is a very concentrated wine, although soft because we blended together the wines from the various vineyards. The Thompson Syrah is the deep, fruity component. The Stolpman Syrah is deeper in color, and has characteristic flavor of plums and minerals. The Glenrose fruit adds an aroma of Earl Gray tea, while French Camp adds a scent of clover. The Hilltop Zinfandel (8%) adds a little extra fruit and spice to the mix. Half this wine was aged in new oak barrels (French and American) and half was aged in one-year oak barrels. (587 cases produced, suggested retail is \$22.00)