



1997 Santa Barbara County Syrah

The *1997 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, Glenrose Vineyard, French Camp Vineyard, and Bien Nacido Vineyard** fruit. This wine is concentrated and balanced. We have softened the tannin slightly by blending in a little Bien Nacido Vineyard Viognier (4.6%). The Thompson Syrah is the deep, candied, fruitful component. The Bien Nacido Syrah is deep and brooding, almost rough in texture. The Stolpman Syrah is elegant, and has characteristic flavors of plums and minerals. The Glenrose fruit adds an aroma of Earl Gray tea, while French Camp adds a scent of clover. Half this wine was aged in new oak barrels (French and American) and half in older barrels. (1050 cases produced)

- This wine includes Syrah fruit from the Thompson, Bien Nacido, Stolpman Family, French Camp, and Glenrose vineyards, plus Viognier from Bien Nacido vineyard.
- The Stolpman Syrah was harvested September 30, 1997 at 24.0 brix, 3.45 pH.
- The Thompson Syrah was harvested September 27, 1997 at 24.0 brix, 3.56 pH.
- The Bien Nacido Syrah was harvested October 10, 1997 at 23.5 brix, 3.30 pH.
- The French Camp Syrah was harvested September 11, 1997 at 24.5 brix, 3.7 pH.
- The Glenrose Syrah was harvested August 28, 1997 at 23.5 brix, 3.6 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 were 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.
- Went through ML fermentation, completing in December.
- Over half the barrels used for aging were new, and the rest were one or two-years old. Roughly two-thirds of the barrels were made of American oak (Missouri, Oregon, Minnesota). One third of the barrels were made from French oak (Vosges, Allier, Never).
- Wine was racked in mid May, and again prior to bottling.
- Unfined and unfiltered.
- Bottled in July, 1998.

Food Pairing: This is a powerfully flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Seared, spiced Ahi is a favorite, as is smoked salmon.