



## 1998 Santa Barbara County Syrah

The *1998 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, French Camp Vineyard, and Bien Nacido Vineyard** fruit. This wine is concentrated and balanced. We have blended in a little Stolpman Vineyard Viognier (5.7%) to add complexity. The Thompson Syrah is the deep, fruity component. The Bien Nacido Syrah is deep and spicy. The Stolpman Syrah has flavors of plums and minerals. The French Camp adds a scent of clover and flavors of burnt caramel. Half this wine was aged in new oak barrels (French and American) and half in older barrels. (1200 cases produced)

- This wine includes Syrah fruit from the Thompson (19.0%), Bien Nacido (30.5%), Stolpman Family (21.9%), and French Camp (22.9%) vineyards, plus Viognier (5.7%) from Stolpman vineyard.
- The Stolpman Syrah was harvested October 20 & 21, 1998 at 23.7 brix, 3.4 pH.
- The Thompson Syrah was harvested October 25, 1998 at 24.2 brix, 3.6 pH.
- The Bien Nacido Syrah was harvested October 22, 1998 at 24.2 brix, 3.3 pH.
- The French Camp Syrah was harvested October 11, 1998 at 24.9 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 D-254 yeast.
- Fermented on the skins for 14 days.
- Went through ML fermentation, completing in February.
- 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 lightly filtered.
- Bottled in September 1999.

**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.