



1999 Santa Barbara County Syrah

The *1999 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, French Camp Vineyard, and Bien Nacido Vineyard** fruit. This is powerful stuff. Like last year, we blended a little Stolpman Vineyard Viognier (5%) into this wine to add complexity. This wine is always our most balanced and approachable when young. It marries the good qualities of the vineyard designated wines to produce a wine of great complexity, at a much lower price. The Thompson Syrah is the sweet, fruit-forward component. The Bien Nacido Syrah is dark and spicy. The Stolpman Syrah has flavors of blueberries and coffee. The French Camp adds flavors of burnt caramel. (791 cases produced)

- This wine includes Syrah fruit from the Thompson (33%), Bien Nacido (43%), Stolpman Family (9%), and French Camp (10%) vineyards, plus Viognier (5%) from Stolpman vineyard.
- The Stolpman Durrell Syrah was harvested October 26, 1999 at 24.2 brix and 3.63 pH.
- The Stolpman Estrella Syrah was harvested November 4, 1999 at 24.8 brix, 3.32 pH.
- The Stolpman Viognier harvested October 4, 1999, 23.6 Brix sugar, .77 TA, 3.30 pH.
- The Thompson Syrah was harvested November 4, 1999 at 24.0 brix, 3.55 pH.
- The Bien Nacido Syrah was harvested November 12, 1999 at 23.8 brix, 3.4 pH.
- The French Camp Syrah was harvested September 24, 1999 at 23.0 brix, 3.43 pH.
- The Syrah fruit was stemmed with intact, whole berries and placed in bin boxes for fermentation.
- RC212, D254, Assmanshaussen, and PDM yeast used.
- Fermented on the skins for 14 days as individual lots in small bin boxes.
- Went through ML fermentation, completing in January.
- 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, Nevers).
- Wine was racked in mid May, and again prior to bottling.
- Unfined and lightly filtered.
- Bottled in August 2000.

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.