



## 2000 Santa Barbara County Syrah

The *2000 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, French Camp Vineyard, Melville Vineyard** and **Bien Nacido Vineyard** fruit. This is powerful, tar-y stuff. Again this year, we blended a little Stolpman Vineyard Viognier (5%) into the wine to add complexity. This wine is always our most balanced and approachable when young. It shares identical fruit and winemaking techniques of our vineyard designated wines to produce a wine of great complexity, at a much lower price. (1020 cases produced)

- This wine includes fruit from the Thompson (28%), Bien Nacido (39%), Stolpman (12%), Melville (14%), and French Camp (7%) vineyards.
- The Stolpman Estrella Syrah was harvested October 24, 2000 at 25.0 brix, 3.8 pH.
- The Stolpman Viognier harvested September 11, 2000, 24.8 Brix sugar, 3.7 pH
- The Thompson Syrah was harvested October 24, 2000 at 24.7 brix, 3.7 pH.
- The Bien Nacido Syrah was harvested November 13, 2000 at 24.2 brix, 3.4 pH.
- The Melville Syrah was harvested November 5<sup>th</sup> and 13<sup>th</sup> between 24 and 25 brix.
- The French Camp Syrah was harvested September 14, 2000 at 23.0 brix, 3.8 pH.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- RC212, D254, Brunello, Assmanshausen, and PDM yeast used.
- Fermented on the skins for 14 days as individual lots in small bin boxes.
- Went through ML fermentation, completing in April.
- Slightly less than half the barrels used for aging were new, and the rest were older. 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 June, and again prior to bottling.
- Unfined and unfiltered.
- Bottled in August 2001.

**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.