



2001 Santa Barbara County Syrah

The *2001 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, Melville Vineyard** and **Bien Nacido Vineyard** fruit. This wine is more than the sum of its parts. It is powerful, tar-y stuff. It shows cherry, mineral, spice flavors. No viognier was added to the blend this year. It shares the identical fruit and winemaking techniques as our vineyard designated wines to produce a wine of great complexity and lower price. (1144 cases produced)

- This wine includes fruit from the Thompson (17%), Bien Nacido (30%), Stolpman (22%), and Melville (31%) vineyards.
- The Stolpman Syrah was harvested between September 25 and October 1, 2001 at an average of roughly 25.2 brix, 3.45 pH.
- The Thompson Syrah was harvested October 11, 2001 at 24.0 brix, 3.5 pH.
- The Bien Nacido Syrah was harvested October 28, 2001 at 24.0 brix, 3.5 pH.
- The Melville Syrah was harvested November 8 and 21, 2001 between 22.0 and 24.6 brix, and between 3.25 and 3.45 pH.
- No viognier was added for this vintage.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- RC212, D254, Barolo, and W-S yeast used.
- Fermented on the skins for 14 days as individual lots in small bin boxes. Cold soaked for 48 hours before primary fermentation was initiated,
- 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. The rest were French oak.
- Wine was racked in July 2001, and again before bottling.
- Unfined, but lightly filtered..
- Bottled in August 2002.

Food Pairing: This is a highly 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. Slow roasted short-ribs in syrah reduction cannot be beat. Seared, spiced Ahi is a favorite, as is smoked salmon.