



2002 Santa Barbara County Syrah

The *2002 Santa Barbara County Syrah* combines **Thompson Vineyard, Stolpman Family Vineyard, Melville Vineyard, Bien Nacido Vineyard** and other fruit. This blend is more than the sum of its parts. It is powerful, dark, tar-y stuff. It shows cherry, mineral, spice flavors. No Viognier was added. It shares the identical farming and winemaking techniques as our vineyard designated wines to produce a wine of great complexity and lower price. (1020 cases produced)

- This wine includes fruit from the Thompson (24%), Bien Nacido (5%), Stolpman (7%), Melville (46%), and other (Great Oaks, Hampton, Premier Coastal) vineyards (8%).
- Bien Nacido Vineyard harvested on November 6 at 25.0 brix, 3.5 pH.
- Melville Vineyard Syrah harvested between November 5 and 16 at roughly 24 .0 brix, 3.4 pH.
- Stolpman Vineyard Syrah harvested between September 30 and October 10, at roughly 24.4 brix, 3.4 pH.
- Thompson Vineyard Syrah harvested October 22 at 24.2 brix, 3.5 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 D-80 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 January.
- 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 April 2002, 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.