



## 2004 Santa Barbara County Syrah

The **2004 Santa Barbara County Syrah** combines fruit from all the vineyards we work with. Big and bold, this blend is always more than the sum of its parts. It is powerful, dark, tar-y stuff., with a sweet, full finish. It shows cherry, mineral, spice flavors. It shares the same farming and winemaking techniques as our vineyard designated wines to produce a wine of great complexity and lower price. (838 cases produced)

- This wine includes fruit from the Thompson (20%), Bien Nacido (11%), Larner (29%), Camp 4 (23%), Alisos (11%) and Melville-Verna's (6%) vineyards.
- Bien Nacido Vineyard harvested on October 12 at 26.5 brix, 3.3 pH.
- Melville Verna's Vineyard Syrah harvested September 28 24.4 brix, 3.4 pH.
- Larner Syrah harvested September 24 (Clone 174, 27.0 brix, 3.5 pH) (Clone 383, 24.0 brix, 3.5 pH).
- Thompson Vineyard Syrah harvested October 1 at 25.2 brix, 3.5 pH.
- Alisos Vineyard harvested October 2 at 25.2 brix, 3.5 pH.
- No Viognier was added to this wine. It is 100% Syrah.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- RC212, D254, 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 January.
- Slightly less than one third the barrels used for aging were new, and the rest were older. Roughly half of the barrels were made of American oak. The rest were French oak.
- Wine was racked in April, and again before bottling.
- Unfined and lightly filtered.
- Bottled in August 2005.

**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.