



## 2005 Santa Barbara County Syrah

The **2005 Santa Barbara County Syrah** combines fruit from most of the vineyards we work with. **Always big and bold**, it is clearly more than the sum of its parts. A serious wine that is approachable in its youth. Powerful, dark, tar-y stuff., with a sweet, full finish. It shows cherry, mineral, spice flavors. Sharing the same farming and winemaking techniques as our vineyard designated wines, it is a wine of great complexity and lower price. (1164 cases produced)

- This wine includes fruit from the Thompson (28%), Larner (34%), and Melville-Verna's (38%) vineyards.
- Larner Syrah harvested between October 3rd and 13th (Clone 174 25.8 brix, 3.4 pH., Clone 383 25.4 brix, 3.6 pH)
- Melville Verna's Vineyard Syrah harvested between Nov 4th and 7th (Clone 174, 24.2 brix, 3.3 pH) (Clone 877, 26.2 brix, 3.55 pH).
- Thompson Vineyard Syrah harvested October 12 at 25.0 brix, 3.4 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 April
- 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 July, and again before bottling.
- Unfined and lightly filtered.
- Bottled in August 2006.

**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.