



## 2008 Santa Barbara County Syrah

The *2008 Santa Barbara County Syrah* combines fruit from most of the vineyards we work with. **More than a sum of its parts, it is dark and rich.** This year's vintage has a little Petite Sirah blended in to add power and complexity. It is a serious wine that is approachable in its youth. Sharing the same farming and winemaking techniques as our vineyard designated wines, it is a wine of great complexity and lower price. (1166 cases produced)

- This wine includes fruit from the Tierra Alta, Verna's, and Alisos vineyards. Individual barrels from Thompson and Larner Vineyards were also included.
- In addition, a few barrels of Thompson Vineyard Petite Sirah were included to round out the flavors.
- No Viognier was added to this wine.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- RC212, D254, and PDM 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
- Roughly 20% of 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 September 2009.

**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.