



2002 SYRAH - SANTA BARBARA COUNTY



GRAPE VARIETY: 100% Syrah
HARVEST DATE: 10/25/02 and 11/03/02
BOTTLING DATE: February 12, 2004
SUGAR AT HARVEST: 25.9 and 24.2 Brix
ALCOHOL: 15.2%
TOTAL ACID: 0.680 g/100ml
PH: 3.50

PRODUCTION: 48 cases
RELEASE DATE: May 12, 2004

WINEMAKING

- Cold soaked for 72 hours, crushed and fermented in small open top bins
- Punched down 3 to 5 times a day
- Barrel aged 15 months in 3-year old French oak
- Bottled unfinned and unfiltered

NOTES

This is a rich and multi-layered Syrah, with aromas of blueberry, cherry, cedar, spice, and a touch of mint. The wine has flavors of blackberry, black cherry, and white pepper with a hint of fresh herbs, framed by lingering fine tannins. A cool climate Syrah loaded with fruit that will unfold and develop over the years. A great match with classic Rhone dishes such as roasted lamb shank with white beans, sautéed venison, duck, or grilled portabella mushrooms.

Best in 2 to 3 years through 2010.