



## SYRAH

### WINE PROFILE:

Vintage: 2005

Vineyard Sources: Santa Barbara County; 53% Santa Ynez Valley AVA, 47% Los Alamos Valley.

Fermentation: 48% temperature controlled closed top tank with 3x daily pumpovers, 47% open top with 4x daily punch downs, 5% barrel fermented.

Harvested: early October to early November

Varietal Composition: 95% Syrah, 5% Viognier

### TASTING NOTES:

Some believe Syrah was brought to the Rhone Valley from Persia by the Crusaders. Others believe the Rhone Valley was itself the birthplace of Syrah, cultivated in Roman times. No matter where the truth lies, this is a distinguished vine of authentic antiquity brought to life yet again in the glass with this ruby-dark beauty that broods, teases, caresses and ultimately captures the imagination in a wild hearted and soulfully hearty, big red wine. Two clones; "Noir" and "Estrella" combine black stone fruit, sweet Asian spices, purple plums, licorice, a whiff of orange blossom (Viognier) and the scent of sizzling bacon ala Hermitage. It is a journey into unrequited enchantment with Mediterranean fare, wild game, rack of lamb with mint sauce or a portabella mushroom steak. Enjoy now or age 4-5 years in the bottle.

### TECHNICAL DATA:

Alcohol: 13.9%

pH: 3.67

Total Acidity: .61

Release Date: October, 2006

UPC#: 760919051653



THE TASTE OF SANTA BARBARA