



## **2005 SYRAH – CENTRAL COAST**

This wine is 93% Syrah, 4% Grenache, 2% Mourvèdre and 1% Counoise. The grapes come from 16 different vineyards in the Central Coast – 55% from Santa Barbara County; 39% from Paso Robles and 6% from the Arroyo Grande Valley. The most significant vineyard components in order of percentage are: Bien Nacido in Santa Maria, French Camp and Lonesome Oak in Paso Robles, and Chalbot Vineyard, a cool climate vineyard near Los Alamos in Santa Barbara County. Some of the other vineyards included in the blend are Vogelzang, Alisos, Stolpman, Colson Canyon, Black Oak, Windmill and Ibarra-Young (all Santa Barbara County).

2005 was an amazing vintage for both quality and quantity and, in fact, it's one of the best vintages I've seen in my 27 years on the Central Coast. The grapes had impeccable balance and flavor intensity and the perfect weather allowed us to really dial in the harvest sugars.

All of the lots were picked and fermented separately. Roughly half of the wine was fermented in open top fermenters with twice a day manual punch downs. The other half was done in closed top tanks with twice-a-day pump-overs. All of the lots were aged in French oak barrels for 10-11 months before blending and bottling. About 19,400 cases were produced (2500 cases of half bottles).

This is an outstanding bottling of our Central Coast Syrah, ranking alongside the 1991, 1994, 1998 and 2003. The cool climate Santa Barbara and Arroyo Grande fruit give the wine the whole range of spice characters, nicely offset by the forward, rich fruit character of warmer Paso Robles. The alcohol comes in just under 14%, which I'm very happy about. Sure, this wine will age beautifully, but what's the point? Drink it with pleasure over the next couple years and save your cellar space for more important wines.