



2005 LOS OLIVOS CUVÉE

This wine is 40% syrah, 37% Mourvèdre and 23% Grenache. The Syrah and Mourvèdre come from the Ibarra-Young Vineyard in Los Olivos (which we farm organically), the Grenache from Purisima Mountain and Vogelzang Vineyards, also in the Los Olivos area. Los Olivos is in the heart of the Santa Ynez Valley AVA.

The Syrah ripened first on October 5th and 6th followed by the Vogelzang Grenache on October 12th. The Mourvèdre was picked on October 17th and the Purisima Grenache on October 21st. 2005 was a great vintage, one of those rare quality and quantity years.

The various lots were fermented and aged separately, then blended at the second racking in July. Aging was in neutral French oak barrels for a little over 12 months. 683 cases were bottled without fining or filtration in November 2006.

The Mourvèdre from Ibarra-Young was the best I've seen and really takes over this wine. The aromas show that meaty, wild cherry and smoke aspects of the Mourvèdre along with spicy, juicy fruit of the Syrah and Grenache. The Grenache lifts the aromatics and glues the wine together. This is a more intense wine than the 2003 or 2004, with ripeness achieved though long hang time instead of hot weather. This is clearly one of our best vintages of Los Olivos Cuvée and will reward time in the cellar.