



2006 LOS OLIVOS CUVÉE

This wine is 40% Syrah and 40% Mourvedre, both from the Ibarra-Young Vineyard in Los Olivos. The balance is 12% Grenache from the Alisos Vineyard, six miles north of Los Olivos, and 8% Grenache from the Purisima Mountain Vineyard, one mile west of Los Olivos. The reason I'm being so specific is that there is serious discussion about a new "Los Olivos" AVA. The basis of this wine has always been the Syrah and Mourvedre from Ibarra-Young, a vineyard that we've leased and farmed exclusively since 1986. Since 1999, Ibarra-Young has been farmed organically. We started blending Grenache from the Los Olivos "area" in 1996.

2006 was a cool vintage and we harvested the different lots later than ever before – starting October 23rd and finishing October 27th. The different lots were fermented separately in small open top fermenters, punched down manually twice a day. Aging in neutral French oak was also separate until blending in July of 2007. The blended wine was aged another four months for a total barrel aging time of 13 months. The wine was bottled, without fining or filtration, in November 2007. 924 cases were produced.

The cool, long growing season had a strong influence on this wine. It displays great balance between elegance, intensity, ripeness and acidity. The aromas show wild cherry, raspberry, licorice, and classic Los Olivos "garrigue" or mixed dried herbs. The wine has great balance and structure and should age nicely for 8-12 years.