



2007 LOS OLIVOS CUVÉE

This wine is 58% Syrah, 26% Mourvèdre, and 16% Grenache. The Syrah and Mourvèdre come from the Ibarra-Young Vineyard just outside Los Olivos in the Santa Ynez Valley. The Grenache comes from the Purisima Mountain Vineyard, also in the Los Olivos area, and from our new Sawyer Lindquist Vineyard in the Edna Valley. The Ibarra-Young grapes were grown organically while both the Purisima and Sawyer Lindquist grapes were grown biodynamically.

This is our 20th vintage of this special proprietary red wine (1998 was the first). The wine is driven by the Syrah and Mourvèdre with the Grenache kind of being the glue, but grown in cooler climate - yielding a more elegant and delicate wine than you get from the Southern Rhone.

The various lots were fermented separately in small open top fermenters. Aging in barrel was separate for the first 9 months, then blended and aged an additional 4 months (13 months total - all neutral French oak). 722 cases were bottled in November 2008.

This wine is always one of my favorite wines we produce. Rich without being heavy, fruity without being cloying, and structured without being tannic. Though it's tempting to drink it now, put some away for 10-15 years if you can.

This bottling is dedicated to the memory of Charlotte Young, matriarch of the Ibarra-Young Vineyard, who passed away in 2008 just shy of her 92nd birthday. Charlotte planted the vineyard to Cabernet Sauvignon in 1971. She sold the grapes to Firestone for a number of years, but in the mid-80's was having trouble finding a home for her grapes (she had grafted over some of the vines to Sauvignon Blanc and Chenin Blanc). In 1986 I leased the vineyard from her and grafted it over to Syrah, Mourvèdre, Marsanne, and Viognier. In the late '90s my wife Louisa planted a bit of Albariño and Tempranillo as well.

Miguel Ibarra, who helped plant the vineyard, still farms it today, along with Charlotte's daughters and grandchildren. A very special spot!