



harvest and fermentation: The grapes for the Γ syrah were picked on October 4 2004 - the first harvest from our own vineyard – this is the Estrella clone planted on 1103P rootstock. Brix: 27.4 pH: 3.27 and TA: 5.97. We kept it in a cold room for two days followed by de-stemming and crushing into two small ½ ton open top fermenters. We then inoculated with BM45 and after 17 days with two daily punch-downs, our first estate syrah was a reality! We drained the free run (~80%) and gave the remainder a light press and racked into oak barrels where we started the malolactic fermentation.

aging: For this wine, we selected one French Sirugue barrel and one TW Boswell hybrid barrel which has American staves and French heads, combined with two good neutral barrels. We now had the first-born syrah ready for some rest. We racked the wine twice which included master blending.

tasting notes: Dark purple hue with good color separation. The nose eludes to raspberries, dark chocolate and sweet almond, combined with cracked white pepper, cloves and more dark fruit on the palate – a signature of Sta. Rita Hills. The tannins are balanced for this young wine and the oak is supporting. Something reminds of a walk hand-in-hand in a forest after the rain...

production: 95 cases and 12 magnums bottled March 22 06 – planned release Nov 06.

other notes: Grapes from the same block were also used by Samsara (Chad Melville) and Jaffurs Cellars (Craig Jaffurs)

what is this greek thing? Rebecca and Peter love Greece. They were married there and visit there every year! ampelos is the greek word for the vine – this is where it all begins. Each of our estate wines will be given a greek letter as a name. Γ (*gamma*) is used mathematically for complex functions (including complex numbers like the square root of -1). We think with these estate grapes have created a very nice and complex syrah.

