



Our “syrahe” is a Rhône style blend of syrah and grenache. The grenache is from from the Harrison-Clarke ranch, located in high elevations above the Stolpman and the Purisima Mountain vineyards in Ballard Canyon in Santa Ynez Valley. The vineyard has extreme weather conditions and is in an excellent place for Rhône grapes in our program. We picked the grenache grapes twice – first on September 13 (26.2 Brix) and later on September 27 (26.4 Brix).

The syrah is from two sources – Harrison-Clarke (picked September 13) and Alisos in Cat Canyon (our last pick, on October 2) – both picked at 26.4 Brix. We added about 250 lbs of estate viognier to the Harrison-Clarke syrah for co-fermentation.

The four batches were kept separate but went through a similar process: two days of cold soaking, about two weeks of fermentation with two daily punch-downs. We drained the free run (~80%) and gave the remainder a light press and racked into oak barrels where malolactic fermentation was started. We also added about 5-7% estate syrah for complexity.

We used 35% new French oak barrels (Sirugue, Remond, and TW Boswell) supplemented with a few hybrid barrels that are a combination of French and American oak. The wines were racked twice prior to bottling.

Very dark red/purple, inky hue. The nose promises dark berries and chocolate with a hint of sweet tobacco and the palate continues with flavors of cracked pepper, chocolate and bubble gum (the grenache influence). The tannins are strong and balanced and the oak is supportive. We believe this wine will age very well and love how the different components compliment each other.

210 cases and 36 magnums were bottled on March 24, 2006.

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