

syrache

2006 syracuse

santa barbara county



the season: in general the 2006 season gave us an average winter rainfall and a nice, long summer. early bud break began at the beginning of march followed by a colder period and then full bud break. overall we were about 2-4 weeks delayed compared to 2005.

after flowering there were several rounds taken in each of the vineyards to fine-tune the cluster levels and remove some of the basal leaves and laterals to allow more sunlight and wind to reach the clusters. the first sign of color change was in the middle of august. we started harvesting in october and did not get everything wrapped up and in barrels until early december.

harvest: for the 2006 syracuse program we wanted to get our fruit from several different micro-climate areas in the santa barbara county. the syrah is from the stolpman, byron and alisos vineyards and the grenache is from the byron and alisos vineyards. over the years we have learned this combination of grenache and syrah from the different vineyards and climates creates great complexity and many layers in the wine.

the crop levels were at a nice level for these vineyards with good concentration and sugar levels between 25 - 27 brixs. we started picking byron grenache on october 27 ending up with stolpman on october 30th.

our wine making style: after we harvested the fruit we allow it to stay 1 day in our cold room before we de-stem and crush it. this way we avoid wild fermentation and eliminate using dry ice (which is CO₂). the fruit is cold soak for 3 days and then inoculate with yeast to initiate primary fermentation. we hand punch down twice a day to assist the extraction of colors, tannins and flavors. when it has completed primary fermentation (it is "dry"), we drain the wine off and hand press the rest and barrel it all down. the wine is barreled aged for 17 months before being bottled. we use 1/3 new oak that is a combination of french and american oak where we have hybrid barrels that the heads are french oak and the staves are american oak or visa versa.

tasting notes: our syracuse is full of bright fruits on the nose and palate especially cherries. the wine is about the fruit and not the oak and is designed for those who like to explore. you will find this wine to have a wide food profile from fish, poultry, beef to lamb. in addition, the tannins are balanced and the oak is supporting.

production: 500 cases