

gamma



2005 syrah - "Γ" (gamma) ampelos vineyard - sta. rita hills

harvest: 2005 marked the second harvest from our estate vineyard! we began harvesting syrah on 10/8/2005 and finished on 10/14/2005. all together we picked 1.5 tons of clone 99 and 2.4 tons of the estrella clone, 50% of which was branch locked. to optimize the sunlight exposure to the leaves and ensure consistent photosynthesis we use special plastic clips to lock the shoots to the canopy wires. Every second shoot is locked by the clips as we tuck the growing shoots, this also helps with airflow in the canopy and supports a healthier and more consistent crop. the estrella was picked at 29.2 brix and had a pH of 3.65 with a 5.47 TA. The 99 came in at 27 brix with a 3.46 pH and a TA of 5.79.

fermentation: the gamma was crushed and de-stemmed into 1 ½ ton fermenters and like the syrahe was cold soaked for 3 days before inoculating. the yeasts D254, BM 45 were used and twice daily punchdowns were administered. after fermentation we drained the free-run juice to barrel and pressed of the skins. The press wine was aged in separate barrels than the free-run to show us any difference between the two juices.

aging: like most of the other reds in our program we use 35% new oak and 65% neutral barrels on this syrah. the new barrels are all french oak. the wine has been aged for 17 months.

tasting notes: this is our black beauty. gamma offers a nose of tasted oak and dark cherries. the palate of almonds, orange peel and dark chocolate are the signature of syrah from the ampelos vineyard.

production: 258 cases and 35 magnums produced - bottled March 29, 2007. release october 2007.

other notes: syrah grapes from our vineyard were also sold to Jaffurs and Samsara (Chad Melville).

what is this greek thing: we all love greece! Rebecca and Peter were married there and they visit each year. ampelos is the greek word for "vine" - this is where it all begins. Each of our estate and specialty wines will be given a greek letter as a name. "Γ" is used mathematically for a function including complex numbers, and there could not be a better wine in our program to fit this descriptor than our estate syrah.