



Syrah Rodney's and Larner Santa Ynez Valley, 2002

This Syrah is the ripest of our offerings, the grapes having been sourced from two prized vineyards within the Santa Ynez Valley appellation. This is a true dual vineyard designate wine with 50% of each vineyard contributing - both vineyards are big in structure and complexity. To read more about the vineyards, please go to our Vineyards section.

The grapes from the two vineyards were vinified separately, although in similar ways. The grapes were destemmed, but left as whole berries in small, open-top fermenters for a few days as a cool soak; the indigenous yeasts were allowed to just start fermenting before the juice was inoculated with our cultured yeast. The slow fermentation continued at low temperatures, with the cap of berries being punched down by hand only when necessary to keep the temperatures from climbing too high - usually once a day. When this fermentation finished, the must was pressed in our basket press and the resulting wine was allowed to settle in tanks for a couple of days before being placed in 2-year old French oak barrels consisting of young seasoned wood having a heavy toast accent.

The color of this Syrah is very dark purple with magenta hues on the edges. The aromas are full of wild berry fruits, chocolate, blood red plums and hints of sage. The rich flavors on the palate are consistent with the aromas. The well-structured tannins balance nicely with the acids keeping the fruit weight focused to the very end. Drink through 2010.

Perfumed sweet nose of berry and spice. Full mouthfeel, nice blend of black and red fruit, good spice and mineral notes, and long tasty finish. 150 cases. Overall score: A-
Eric Anderson, Grape-Nutz.com

Very impressive, with beam of ripe, spicy blackberry and wild berry fruit that's rich and concentrated, with a zesty aftertaste enlivened by vibrant acidity and juicy fruit. Score 90-94
James Laube, Wine Spectator



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	Rodney's Vineyard (50%)	Larner Vineyard (50%)
Varietal	Syrah	Syrah
Clone	Shenandoah	3
Rootstock	5C	101-14
Spacing	5 x 9 feet	5 x 9 feet
Trellising	Vertical shoot position	Vertical shoot position
Pruning	Spur pruned	Cane pruned
Row orientation	Runs northeast-southwest	Runs east-west
Slope	Gentle	10%
Aspect	Level bench	East-southeast
Soil	Sandy, silty, clay loam	Sandy loam
Harvest		
Harvest Date	October 12, 2002	October 11, 2002
Sugars	26.2 degrees brix	25.8 degrees brix
Ph	3.59	3.66
TA	7.0 g/l	6.8 g/l
Barrels	100% French Oak barriques 50% 2-year old Super Heavy Toast 15% 2-year old Medium Toast 35% neutral	
Finished Wine		
Bottled	August 2003	
Released	November 2003	
Total Production	1,800 750ml bottles (150 cases)	
Alcohol	14.5% by volume	
TA	6.6 g/l	
Ph	3.70	



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