



## 2003 SYRAH, RODNEY'S & LARNER VINEYARDS SANTA YNEZ VALLEY



The Syrah for this blend was sourced from two prized vineyards in the Santa Ynez Valley. The Lerner Vineyard, situated on Ballard Canyon Road contributed grapes for 60% of the blend, with the remaining 40% of grapes hailing from Rodney's vineyard, located on Foxen Canyon Road. Our dual-vineyard designated wines are designed to showcase the appellation, with the two vineyards contributing nuances that provide layering and complexity.

A great dual vineyard designate with distinctiveness from the different Syrah clones in the blend. The fruit from both of these vineyard lots are balanced and complex, combining to give the blend an even greater feel of breadth. This wine is very dark in color with magenta hues around the edges. The nose is intense and seductive with multi-layered aromas of toffee, wild berry, blueberry, blood red plum, dark cherries, chocolate and cracked

pepper with hints of meat. On the palate, it has consistent fruit weight that cascades with expansive tannins and a long lingering finish. Drink over the next 7 years.

Clones 3, 877 and Estrella were harvested from the Lerner Vineyard on October 10, 2003. This sloping vineyard has a south-eastern exposure and a thin, sandy loam over chalk soil. The vines are cane-pruned on 101-14 rootstock and run north at 35 degrees. On the other hand, Rodney's Vineyard is on a level bench and sandy, silty clay loam soil. The vines are spur-pruned, with the Shenandoah clone on 5C rootstock. Harvested a few days later than Lerner, on October 17th, the grapes were harvested at a slightly lower brix reading.

The grapes from the two vineyards were vinified separately, although in similar ways. De-stemmed, but left as whole berries, the grapes cold soaked in small fermenters for a few days. Fermentation began with indigenous yeasts, with the juice being inoculated with cultured yeast a few days later. Fermentation continued at low temperatures to preserve the aromatics and fruit qualities, with the cap of berries being punched down by hand only when necessary to prevent temperatures from climbing too high – usually punch down occurred only once per day. Once primary fermentation had finished, the free run juice was racked and the skins were pressed in our basket press. After settling for a couple of days, the new wine was gravity racked into 60-gallon oak barriques for 10 ½ months.

### Barrel Profile

- 17% 1-yr old Bossuet French oak
- 33% 2-yr old Canton American Oak, Medium Toast
- 33% 4-yr old Sirugue French Oak, Medium Toast
- 17% 4-yr old Vicard French Oak, Medium Toast

### Technical Specifications

|          |                 |             |                        |
|----------|-----------------|-------------|------------------------|
| Bottled: | August, 2004    | Released:   | Spring, 2005           |
| Alcohol: | 14.5% by volume | Production: | 150 cases (750ml x 12) |
| TA:      | 6.6 grams/liter | Price :     | \$32.00/bottle         |
| pH:      | 3.65            |             |                        |