



2003 SYRAH, SIX SENSE



This wine is a unique blend of 100% Syrah from six different vineyards located within Santa Barbara County. Probably the most complex of all Drew wines, the blend is not only from six superb Rhone focused vineyards, but also six different Syrah grape clones. This blend was created with the idea of a matrix of parts coming together for a more interesting sum. We wanted to combine Clonal variations of Syrah in tandem with having those various clones located in different soils and microclimates and also factor in the different farming techniques, pruning, exposures, aspects, etc. of the different vineyards. In theory, we wanted to maximize the potential of the complexities of Syrah within one particular appellation. It was an ambitious project, but with the 2003 Six Sense, we feel that we have enhanced the complexity of Syrah while totally expressing the many different nuances of Santa Barbara County's terroir.

This full bodied wine is very dark with purple and magenta hues. The wine's aromatics consist of black cherries, licorice, blackberries and dark chocolate and graphite with subtle hints of pecan pie and spice. On the palate the complex fruit profile is consistent with the aromatics with soft but intense fruit weight that lingers on the finish. This wine should age nicely for many years to come.

We vinify all of the different elements of Six-Sense in the same manner, and yet each are treated as individuals. Upon arriving at the winery the grape clusters are de-stemmed and then left as whole berries in small open-top fermenters for a few days as a cool soak. Temperatures are kept low to extract flavor and color from the skins, and the wine is allowed to begin an indigenous fermentation, where the wild yeasts from the vineyards begin to consume the sugar. At that point, the juice is inoculated with cultured yeast to ensure a controlled fermentation. This slow fermentation continues, with the cap of berries being punched down by hand only when necessary to keep temperatures from rising too high. Upon completion of fermentation, the wine is pressed by hand in our basket press and then settled in tank for a few days before being placed into a mixture of French and American oak barrels, about 1/3 of which are new. The wine aged in barrel for eleven months.

The different components of Six-Sense were barreled separately, and were racked twice during the year. The final blend is comprised of 30% Rodney's Vineyard, 30% Windmill Vineyard, 15% Paradise Vineyard, 11% Lerner Vineyard, 10% Alisos Vineyard and 4% from the Morehouse Vineyard. The final clonal blend is 30% Shenanigan, 30% Tablas, 15% Syrah Noir, 11% clone 877, 10% Estrella and 4% Durrell. Six vineyards, six clones. Six-Sense!

Technical Specifications

Barrel Mix:	10% new tight-grain Virginia American Oak, 10% new Allier French Oak, 80% neutral oak	Bottled:	August, 2004
Alcohol:	14.5% by volume	Released:	November 2004
TA:	6.5 grams/liter	Production:	320 cases (750ml x 12)
pH:	3.68	Price:	\$25.00/bottle

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