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2000 Santa Maria Valley Syrah

VARIETAL (S):	100% Syrah
APPELLATION:	100% Santa Maria Valley
VINEYARD (S):	67% Bien Nacido / 33% Colson Canyon
BRIX AT HARVEST:	24.4°
PH:	3.57
TA:	0.652
ALCOHOL:	14.6%
COOPERAGE:	30% New Oak, French & American, barrel aged for 10 months

FERMENTATION:

100% de-stemmed, with as many whole berries as possible, into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeasts used were commercial strains including BM-45 (Brunello) & D-254 (Rhone).

PRODUCTION: 175 cases

PRICING: Retail (recommended) \$35/bottle

NOTES: Dark fruits and earth in the nose, along with some game-y, smokey aromas. Same fruits on palate, with black licorice and a white pepper finish. Very fine tannins.