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2000 Santa Rita Hills Syrah

VARIETAL (S):	100% Syrah
APPELLATION:	100% Santa Rita Hills
VINEYARD (S):	100% Santa Rosa Hills (Gainey)
BRIX AT HARVEST:	24.3°
PH:	3.41
TA:	0.680
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) and D-254 (Rhône).

PRODUCTION: 225 cases

PRICING: Retail (recommended) \$35/bottle

NOTES: Cherries and lavender on the nose, with high-toned red fruits and spice on the palate. Very pretty wine with firm but supple tannins and a long finish.