

SANTA BARBARA WINERY

2007 SYRAH

Winemaker Bruce McGuire is an early pioneer in blending Syrah grown throughout the west-east traverse of the Santa Ynez Valley. Because Syrah is proving to be the rare example of a varietal that can be grown in all the temperature zones found in our valley, blending vineyards becomes an intriguing endeavor. This bottling of Syrah highlights both the cool climate white pepper and lavender forward flavors and the jammier full fruit character experienced in the back of the mouth courtesy of the warmer eastern Santa Ynez Valley.

In 2007, Bruce crafted a blend of about three quarters cool climate Lafond Vineyard and neighboring Hill Top Ranch in the Santa Rita Hills with one quarter warm climate Joughin Vineyard near Los Olivos. Most of the wine aged in small 60 gallon French and Hungarian barrels as Syrah benefits from ample barrel aging. A smaller than average crop from the our vineyard manager's Santa Ynez Joughin Vineyard meant that a higher percentage of Santa Rita Hills fruit appears in the blend. A small amount of Grenache (4%) was added to enhance the aromatics of the finished wine. In the bottle, 2010 to 2013 will be the prime drinking window for this wine. Pair with rustic fare, slightly charred grilled meats, and washed rind cheeses.



HARVEST

Dates: Various days from October 22 to November 15, 2007

Appellation: Santa Ynez Valley

Vineyard: 51% Lafond Vineyard
(4% Grenache)
23% Hill Top Vineyard
26% Joughin Vineyard

Sugar: 24.5-26.7° Brix

Production: 1,696 cases

Sugg. Retail Price: \$20.00

WINE

Barrels: 18% new Hungarian and French Barrels

Total Acid: .73

pH: 3.37

Alcohol: 15.7%

Sugar: Dry

Date Bottled: March 25, 2009

