



## 2001 Reserve Syrah

My Reserve Syrah program is unique in that I pick exciting and new vineyards each year. This is the only wine that I make in a totally different style. This years Syrah is from the Colson Canyon Vineyard in Northern Santa Barbara Co. These young vines gave me a very low crop (2.8 tons) of intense, black fruit. Reo, the owner, has very little water up in this vineyard and the concentration shows. My philosophy for making this Syrah is to keep it in the macho style. These few barrels of wine had 100% new oak (both French and American) and were cellared 18 months.

The grapes are 100% destemmed. I gently crush into 4' by 4' by 4' open top fermenters, keeping the berries as whole as possible. The juice is slowly fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines are performed to maximize the softer, more elegant nuances of the Syrah grape without extracting the more coarse, alcohol soluble components. The 100% new oak integrates beautifully after 18 months. The wine is seamless, rich and intense. The spice raises out of a succulent, juicy river of red fruit. It is dense, full, vibrant and alive. The tannins are as smooth as melting chocolate in your mouth. This wine is a great match with rich ,warm winter foods and solid flavors any time of year.

Back Label: Always changing but always the best I have!

**Cases produced: 239**

**Harvest Date: 10/2/01**

**Numbers @ Harvest: Brix 25.8 pH 3.71 TA 0.76**

**Wine Numbers: 14.8% Alc. 3.65 pH No R.S.**