



## **2001 Lane Tanner Syrah French Camp Vineyards**

All of the fruit for this wine came from French Camp Vineyards, located in the mid-eastern portion of San Luis Obispo County, high up on a plateau and owned by the same people who own Bien Nacido Vineyards. The 2001 fruit was ripe and clean. This was the first fruit to come in for my 2001 harvest. This fruit is always very dark, intense and forward, that is why I call the wine from this vineyard "Jungle boy". My philosophy for making this Syrah is to keep it on the more elegant style, if I can.

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 wine spends about 12 months in French and American oak barrels. I use one or two heavy char barrels to give it a touch of that smoky-bacon fat smell that makes your mouth water. I use about 30% new oak to obtain a sound backbone without overshadowing the fruit. The finished wine is unfinned and only gently filtered for visual clarity.

This Syrah is big but very accessible; all the fun and fruit of a Syrah without excess tannins or heat. The sweet juicy blackberry fruit is highlighted in the palate and the soft black pepper and smoke finish lingers to the next sip. Enjoy!

Back Label: "Talk About...a warm fire and a sweet snuggle...Try This."

**Cases Produced: 484**  
**Harvest Date: 8/28/2001**  
**Numbers @ Harvest: 24.5 Brix**  
**Wine Numbers: 14.3 % Alc. 3.70 pH No R.S.**