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2002, ESTATE SYRAH SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

Grapes were hand harvested in early to mid-October. The fruit came in with wonderful ripeness from the fairly warm growing season. Prior to harvest we made three fruit drops to limit yields to 2.5 tons per acre, in order to ensure optimal ripeness.

WINEMAKING

- 100 % estate grapes from Purisima Mountain Vineyard and our estate vineyard in Los Olivos.
- Made from 70 micro-vinified lots consisting of 5 different clones of syrah, with 2-4 rootstock possibilities, depending on soil composition, to achieve multiple layers of flavor.
- Individual vineyard lots were destemmed, gently crushed and cold-soaked for 48 hours to extract color and taste-enhancing phenolics.
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot. The caps were punched down by hand three times daily. After fermentation, the wines were gently pressed and racked to barrel.
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character.
- The wine was barrel aged for 16 months in 40% new French oak and 50% one to three year old barrels, and 10% neutral.
- French barrel coopers include Francois Freres, Remond, Saury, and Seguin Moureau.
- The wine was bottled unfiltered and unfiltered.

FACTS

name:	2002, Estate Syrah
item number:	BV02SYR
harvest date:	October 11 – 22
composition:	100 % Syrah
alcohol:	13.9 % by volume
production:	4 000 cases
release date:	February 2005
price:	See pricelist