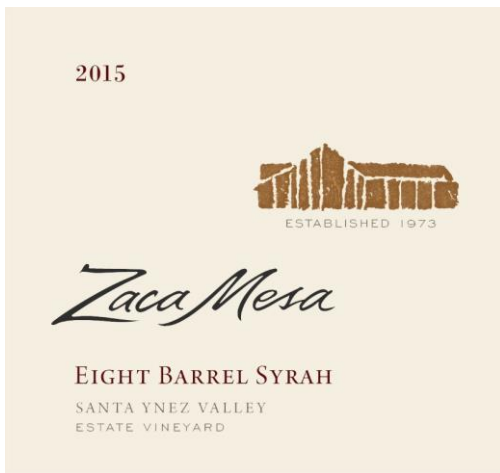




2015 EIGHT BARREL SYRAH



COMPOSITION

100% Syrah

VINEYARD

Zaca Mesa Vineyards: Mesa C6, C2, C7, and Chapel G

HARVEST DATE

August 21 – 29, 2015

APPELLATION

Santa Ynez Valley

AGING

19 months in French oak; 33% new French oak

TA | PH

0.655g/100mL | 3.64

ALCOHOL

14.5%

BOTTLED

April 26, 2017

CASES PRODUCED

436

WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, Randy, Ramirez, Jose & Angel

WINERY HISTORY

Our wines are made from sustainably farmed grapes that are estate grown, produced and bottled. With over 40 years of grape growing experience in the Santa Ynez Valley, our winemaking and vineyard teams meticulously farm our vineyard to focus on terroir-driven wines. We began growing Rhône varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Since then, we have determined that varieties planted in the Rhône Valley of France are best suited to our estate's climate and soils.

OUR ESTATE

Situated less than 30 miles from the Pacific Ocean, our vineyard is composed mainly of Chamise soils. These are shallow, well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are found on dissected terraces and eroded hillsides with elevations between 1300 and 1500 feet above sea level. This high elevation combined with cool ocean breezes allow our grapes to retain their natural acidity. Since 1997, the winery has replanted more than half of its original vines with high-density plantings of Rhône varieties with new rootstock and clone combinations.

GROWING SEASON AND HARVEST

2015 was the fourth consecutive year of drought in Santa Barbara. A warm and dry winter led to an early-February bud-break. Spring was quite warm, but the month of May brought cool and windy weather, interrupting pollination and leading to a small crop. Warmer ocean temps influenced by El Nino had a big impact on our summer weather, amplifying the summer-time heat and limiting our typical night-time cooling. The heat accelerated the development of the grapes and led to our earliest harvest on record.

WINEMAKING

After hand harvesting, the Syrah grapes were placed into 5 ton open-top tanks to ferment slowly. During fermentation, grape skins were punched down twice a day resulting in a wine of intense color, rich flavors, and elegant tannins. The wine was then placed into a special selection of French oak barrels for 19 months, with the distinctive barrels set aside to create this gorgeous Syrah.

THE WINE

The legacy of the Eight Barrel Syrah began back in 1993, with our past winemaker Daniel Gehrs. It has since evolved into one of our most sought after wines, offering a more hedonistic option to our Syrah offerings. It represents barrel selections from our favorite blocks of Syrah.

The 2015 Eight Barrel Syrah is robust. The wine is concentrated with black fruits, iron and dark chocolate. The finish lingers with firm tannins and a touch of sweet oak. If you are brave enough to drink this wine in its youth, decant and enjoy. If you are patient, this wine is well deserving of cellar aging.