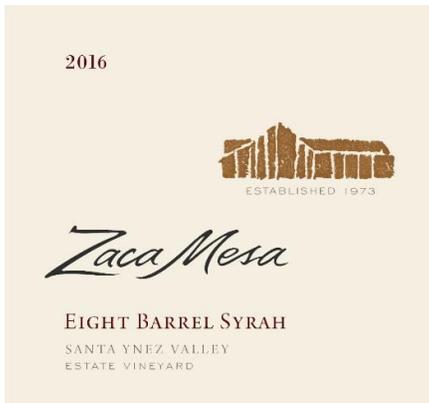




2016 EIGHT BARREL SYRAH



COMPOSITION

100% Syrah

VINEYARD | BLOCKS

Zaca Mesa Vineyard | Mesa B, Mesa C,
Chapel G

HARVEST DATE

September 1 – 19, 2016

APPELLATION

Santa Ynez Valley

AGING

18 months in French oak; 37% new French
oak

pH | TA

3.74 | 0.578 g/100mL

ALCOHOL

14.5%

BOTTLED

April 25, 2018

CASES PRODUCED

496 cases

WINEMAKING AND VINEYARD TEAM

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

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.

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

2016 took a step back towards normal after two of our warmest vintages and earliest harvests on record. An early bud-break in March started the year ahead of schedule, but spring temperatures were generally average. Early summer saw a return to the heat, but Mother Nature quickly hit the brakes in August and September allowing the vines to slow their accumulation of sugar and loss of acidity.

WINEMAKING

After hand harvesting, the Syrah grapes were placed into 5 ton open-top tanks to ferment. 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 18 months.

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.

Notes of muddled blackberry, churned earth, and dried bay leaf meld into juicy black plum and cocoa powder. The dense concentrated palate unfolds with intense flavors of tart black fruits and sweet spices. The bold flavors and firm tannin structure is lifted by notes of crushed violet and vibrant acidity. Give this 2016 Eight Barrel Syrah some breathing room and it will be sure to impress.