

2008 Syrah | Santa Barbara County



Blend: 98% Syrah 2% Grenach
Vineyards: 65% Bien Nacido, 20% Melville
7% Thompson 4% White Hawk 2% Grenache Thompson
2% Solomon Hills.
AVA: Santa Barbara County
Alcohol: 15.12%
pH: 3.78
Vinification: Neutral French Oak
Barrel Aging: 18 Months

Region



Winemakers Notes

Our syrahs can be a little shy in their youth, but this stunning 2008 Syrah Santa Barbara County delivers engaging spicy aromas the moment the cork is pulled, and there is no disappointment in the flavor department either! **It is rich, peppery and savory, and possesses such a fine balance that it betrays not a bit of heaviness.** The 2008 vintage was very kind to us, as we were able to harvest all our grapes without the threat of a heat spell or rain.

This syrah was made from a blend of Santa Barbara's finest vineyards, each of which I personally micromanaged from bud-break to harvest to ensure we ripened the highest quality grapes with the lowest yields.

Vinification

The fermentation took place in small stainless steel tanks, and then the new wine was gently pressed off into older French oak barrels for aging. **After 18 months in barrel the wine was raked into a tank and bottled without filtration.** Nurturing this wine through the process with a minimum of handling enabled us to capture its elusive, nuanced qualities.

White Hawk Vineyard



Winery



THE
OJAI
VINEYARD