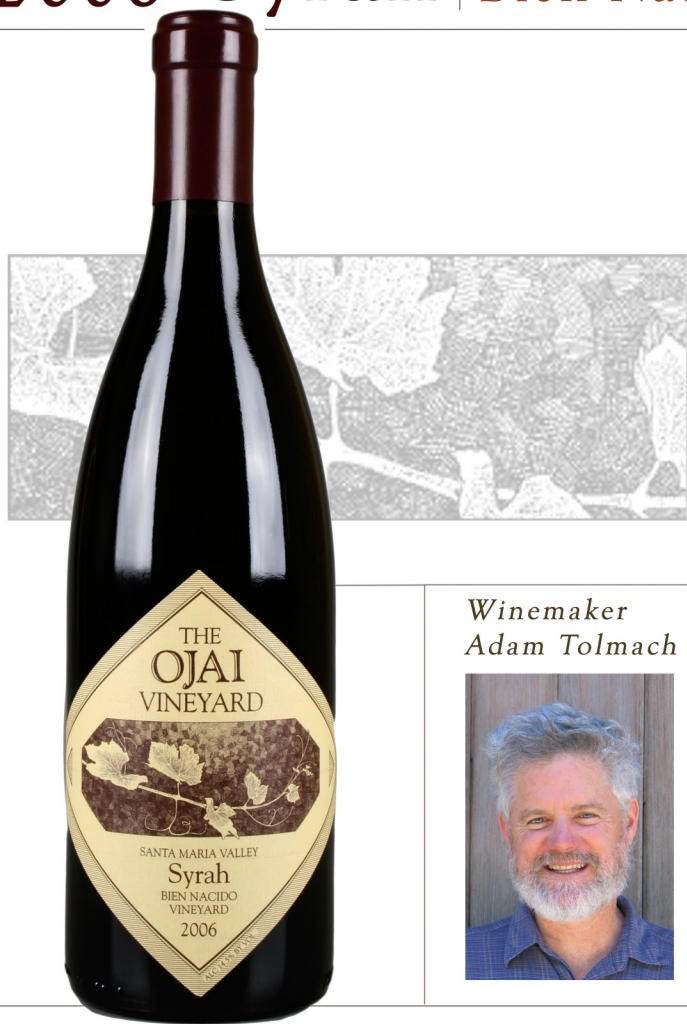


2006 Syrah | Bien Nacido Vineyard, Santa Maria Valley



Winemaker
Adam Tolmach



Blend: 100% Syrah
Vineyard: Bien Nacido
AVA: Santa Maria Valley
Alcohol: 14.5%
Vinification: 20% New French Oak
Barrel Aging: 20 Months
Total Production: 194 Cases

Winemakers Notes

Vineyard manager Chris Hammell continues to work his magic here. Our section in block Z has always produced a wine of distinction, but Hammell's farming has turned this block into a showcase of how to produce the best syrah grapes. Organic growing, low yields, and painstaking attention to detail have taken these vines to a new level—and the wines show it. This 2006 syrah is a wonderful statement of how good Bien Nacido syrah can be: a wine with fascinatingly complex aromas and dense, woody, berry fruit and zippy exuberance. This is an intensely flavored but completely delicious wine to drink.

Vinification

The fruit is destemmed into 3.5 ton stainless steel fermenters and chilled to 45° F. After a six day cold soak native yeast began fermenting the sugars into alcohol. We punched down (mixed) the grapes three times a day in the initial phase of fermentation. As the yeast produced alcohol, we decreased the number of punch downs to avoid extracting too much tannin. When the fermentation was complete the wine was pressed, separating the liquid from the grape skins and seeds. After a 48 hour settling the new wine was racked into French oak barrels, 20% which were new. The wine was left untouched until August, when it was gently racked, pulling away the clear wine and leaving the yeasty sediment. This syrah was then put back into barrel for another 11 months of élevage. It was bottled without fining or filtration in August of 2008, and has been slowly aging in bottle for the last three years.

Bien Nacido Vineyard



Winery

