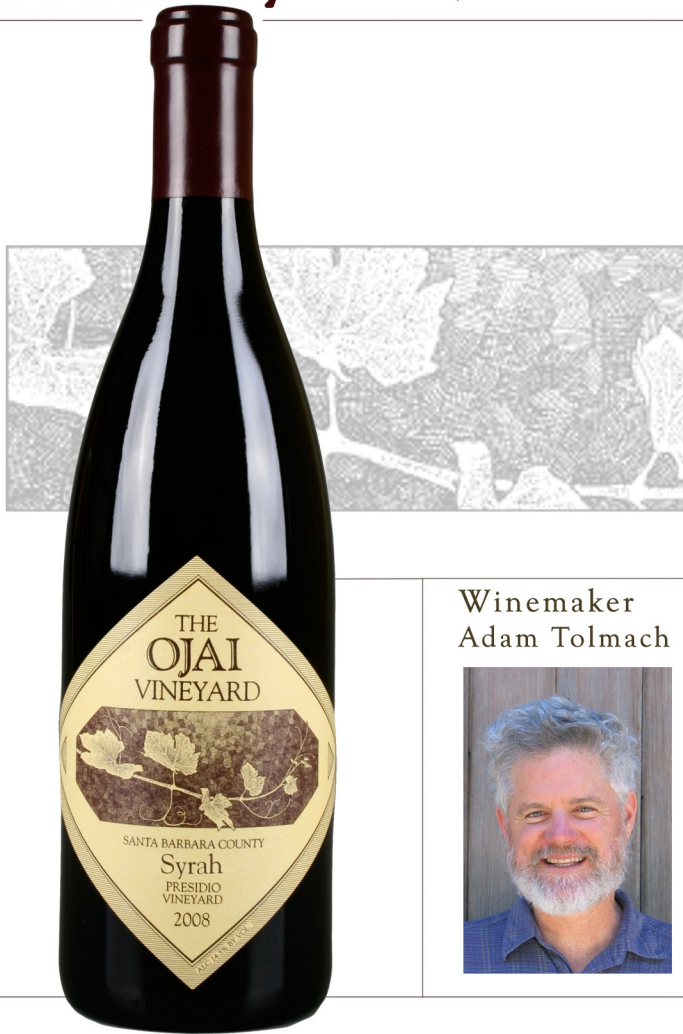


2008 Syrah | Presidio Vineyard, Santa Barbara County



Winemaker
Adam Tolmach



Blend: 100% Syrah
Vineyard: Presidio
AVA: Santa Barbara County
Alcohol: 14.5%
Vinification: 20% New French Oak
Barrel Aging: 20 Months
Total Production: 230 Cases

Winemaker's Notes

A most elegant syrah from organic and biodynamic Presidio Vineyard. Always exotically aromatic, this one is peppery with red berry/cranberry notes and has a silky texture that many of our previous efforts lacked. This is partly due to changes in the fermentation techniques we are using, trying to extract the character of the grapes in a more gentle way that emphasizes fruit and minerality and minimizes excessive tannins. Mind you, this is no lightweight: the color is so dark one can hardly see through a glass of this beauty, and it possesses impressive intensity that stains the palate. This syrah can easily be held for 5 to 8 years longer, and it will develop more complexity as the fruit fades, but right now it is so delicious that I can't think of a reason to not enjoy it today.

Vinification

This fruit was destemmed without crushing and fermented in open top stainless steel tanks. After a 6 day cold soak the must was punched down by hand frequently during the initial part of fermentation, and then only once a day towards the end. After 14 days the new wine was pressed gently with a pneumatic press, and after an overnight settling was placed in French oak barrels, 20% which were new. We held this wine in barrel for 20 months, and then bottled it without fining or filtration.

Press Reviews

Antonio Galloni's Vinous

"The 2008 Syrah Presidio is just now beginning to show the early signs of development in its aromas and flavors. Sweet tobacco, grilled herbs, melted road tar and licorice add complexity to a core of dark fruit. At once powerful yet wonderfully nuanced, the 2008 Presidio impresses for its impeccable balance and crystalline, pure finish." - AG 