

## 2008 Santa Barbara County Syrah

### Vineyard Note:

The McGinley Vineyard, formerly Westerly Vineyard, is nestled in the pristine Happy Canyon AVA, just east of Santa Ynez, on the southeastern perimeter of Santa Barbara County. With its coastal influence, this distinctive appellation provides warmer days and cooler evenings, allowing the fruit an extended growing period in which to develop flavor and character. The vineyard site was planted in 1995 to Syrah clones and is situated at an east-west orientation, capturing the cooling breezes from the nearby Pacific Ocean. The soils are primarily a shallow, clay loam and studded with cobbles of red chert and serpentine, which were swept down into the canyon over thousands of years, and weathered for thousands more. This low-nutrient, low vigor topsoil forces the vine roots to grow laterally, stressing the vines into producing low yields of intensely flavored fruit.

### Winemaking Note:

The fruit was hand harvested into half-ton picking bins and brought directly to Turley Wine Cellars. Extra care and attention was given to the fruit: harvested in the middle of the night and delivered to the winery in the early morning hours to ensure the fruit was kept cold and fresh. The fruit then sat in cold storage for a 24-hour resting period before being processed. Treaded in half-ton picking bins and a total of three days later, the juice was transferred to the fermentation tank. Importantly for its flavor development, the grapes were processed 100% whole cluster and placed into a temperature controlled, stainless steel, open-top tank. The Syrah was co-fermented with Viognier (6%). The grapes then received a cold soak for seven days to extract maximum color from the skins, while the chill prohibited the start of fermentation. The fruit was then removed from refrigeration, warming and activating the native yeasts. Fermentation began on October 6, 2008 and the grapes were pressed out on October 20<sup>th</sup>, 2008. The wine was gravity fed into a new 500 liter, French oak pungent and 2 French oak barrels, both of which were neutral. The wine received no racking, nor fining, nor filtering, and was bottled on August 21, 2009.

### Tasting Note:

Exotic, heady aromas of white and purple flowers, roasted coffee beans, root beer and dark plum introduce this rich wine. The full-bodied palate is laden with round tannins, which provide structure. Sweet blackberry fruit, smoky meat and attractive notes of minerality are balanced by the wine's natural acidity, keeping this Santa Barbara County Syrah harmonious. Dark berry fruit reverberates throughout the long, complex finish.

**Maturity Assessment:**  
2010-2022

**Grape Varieties:**  
Syrah - 94%  
Viognier - 6%

**Appellation:**  
Santa Barbara County,  
Santa Ynez Valley

**Harvest Date:**  
October 2, 2008

**Winemaking:**  
100% whole cluster

**Barrel Aging:**  
1 new 500 liter pungent,  
2 used barriques

**Alcohol Content:**  
14.48%

**Total Acidity:**  
0.64g/100mL

**Production:**  
103 cases

**Winemaker:**  
Jon Grant