



## 2008 Syrah, Toasted Rope

Appellation:	Santa Ynez Valley (Happy Canyon)
Vineyard:	Vogelzang
Clone(s):	84% Syrah clone 03 16% Viognier clone R1
Harvest:	By hand, morning of Oct. 1, (field blend)
Yields:	Syrah at 2 1/3 tons per acre/Viognier at 2 tons per acre
Crush:	Whole berry destemmed together; gravitied into an open top fermenter
Innoculum:	Rhone L-2226 after a 4 day cold maceration
Fermentation:	14 day active, with punch downs 3 times daily
Barrel regime:	16 months in 500 liter Hungarian oak puncheons, 50% new w/ medium toast & toasted heads
Racking:	Once late winter 2009, then again prior to bottling late February 2010
Bottling:	March 2, 2010. No fining with light filtration
TA:	.625 g/100ml
PH:	4.0
Production:	430 cases