



2001 SYRAH

A BIT OF BACKGROUND

Syrah is probably the most famous of the Rhone grape varieties, used to produce Chateaufort du Pape wine in France's Rhone Valley as well as exciting Shiraz wines from Australia. Over the past few years, it has been the cause of much excitement in Santa Barbara County, especially in the perfectly situated Santa Ynez Valley.

The grapes for the Curran Syrah hail from the Reeves Ranch at the eastern end of the Santa Ynez Valley. Dan and Meghan Reeves planted 3 acres to Syrah in 1999. The Shiraz and Estrella clones are planted on steep, south/westerly slopes. Kris works closely with Felipe Hernandez, the vineyard manager to monitor and manage the vines and fruit.

WINEMAKING

Typically one of the last wine grape varieties to be harvested, the grapes were picked late in October at their optimal ripeness and mix of sugars, acids and ripe tannins. After a field sort, they were brought to the winery, de-stemmed and then sorted again to remove remaining stems. The "must" was then cold-soaked for two days in an open top fermenter before being inoculated with yeast to begin fermentation. Gently punched down 2-3 times each day to extract greatness from the grapes, the wine was gently pressed and racked into French oak barrels upon completion of fermentation. 50% of the barrels used were new. The wine was aged for 24 months and was bottled without fining or filtration.

Alcohol: 14.6%

pH: 3.48

TA: 0.65 g/100ml

Only 400 cases were produced.

TASTING NOTES

The wine shows of spicy blueberry and plum, with notes of anise and white pepper. Hints of toasty oak play nicely with the fruit. It's supple and broad on the palate with round tannins and a long, clean finish. Enjoy this wine with anything oak-grilled - steaks, ribs and even vegetables.

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