



Situated on the eastern end of the Santa Ynez Valley, the Reeves Ranch is located in a small enclave of ranchettes, know as Oak Trail Estates. Dan and Meghan Reeves planted 3 acres of their property to Syrah in 1999. Both the Shiraz and Estrella clones are planted on steep south/westerly hills. Curran purchases all of the fruit from this vineyard and is therefore able to determine exactly how the vines are nurtured. Kris works closely with Felipe Hernandez, the vineyard manager, to monitor and manage the vines and fruit.

The “ripeness” of the fruit is determined by flavors, not just numbers, preferring ripe tannins with balanced acids and pHs. The fruit is harvested, destemmed and sorted to remove any remaining stems in the crushed fruit. The must was cold-soaked in an open-top fermenter for two days, and then inoculated with a combination of BM45 and BRL97 yeast to start fermentation. Upon completion of fermentation, the wine was gently pressed and racked to barrels. It was aged for 24 months in French Oak barrels-50% new wood-and was bottled without fining or filtration.

The wine shows spicy blueberry and plum, with notes of anise and white pepper. Hints of toasty oak play nicely with the fruit. Supple and broad on the palate with round tannins and a long, clean finish.