

kunin

w i n e s

*** * * FACT SHEET * * ***

2006 Santa Barbara County syrah

VARIETAL(S): 100% syrah

APPELLATION: 100% Santa Barbara County

VINEYARD(S): Lerner, Paradise Road, Alisos

BRIX AT HARVEST: 24.7°

pH: 3.74

TA: 5.93 g/L

ALCOHOL: 14.4%

COOPERAGE: 25% new oak, all French, barrel aged for 10 months

FERMENTATION: 100% destemmed, with as many whole berries as possible, into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeasts used were commercial strains including BM-45 (Brunello) and D-254 (Rhone).

PRODUCTION: 800 cases

RECOMMENDED RETAIL: \$30.00

WINEMAKER'S COMMENTS: This wine is a blend of vineyards from around the County that represent all of the complexity and variety that makes Santa Barbara so unique. The wine is barrel aged for only 10 months so that retains a strong sense of the region, its terroir and the intensity of youth. It is then bottle aged for at least 12 months before release so that it has time to resolve all if these components.

TASTING NOTES: Nose of coffee/mocha, smoke, spice and red fruit. Cherry and darker fruits (plum) on palate, with oak undertones as well as some feral, earthy notes. Round and very pleasant. Clean finish with smooth tannins.