

The "Single Vineyard Selection" Syrah series began with the 2000 vintage to highlight small selections (usually between 6 and 10 barrels) of syrah's that stand out in a given vintage. In the past 10 years, and more so in the last 5 years, the progression of quality syrah vineyards on the Central Coast has been remarkable. Bien Nacido Vineyard continues to be our primary source of syrah and consistently our best. These syrah's are from vineyards aiming to compete with Bien Nacido in quality, that we are blending into our Central Coast Syrah, and I might add that our Central Coast Syrah continues to improve in quality with the inclusion of these great new vineyards!

This wine is 100% syrah from the Purisima Mountain Vineyard, just west of Los Olivos, and also just west of the Stolpman Vineyard. This vineyard is owned and farmed by the Beckman family who also own Beckman winery in Los Olivos. The vineyard was planted in 1997 and it is absolutely gorgeous! The exposures are mostly south and west and the soils are perfect for syrah. Steve Beckman keeps most of the fruit for himself but sells some of the grapes to a few select wineries-including us. We also get a bit of grenache from this vineyard. Traditional fermentation-small open-top fermenters, punched down manually twice a day. Aged 15 months in French oak barrels, mostly Francois Freres, 30 % new. It was given a light egg white fining and was unfiltered. 190 cases were produced.

Another classic Santa Ynez syrah; deep tarry and spicy aromas with a bit of toasty mocha from the oak. The flavors exhibit nice, plush raspberry with firm tannins and balanced acidity. This wine needs some time, but should start to show its stuff by this fall. I will definitely be keeping some of this in the cellar for many years.