



2003 Bien Nacido Vineyard Syrah

The *2003 Bien Nacido Vineyard Syrah* is our darkest wine. Rich and fruitful on the finish, it has density and power. It may our best wine of the vintage. It has a classic BNV high-tone, spice-cherry aroma and a thick, dark-fruit taste. Extra barrel aging intensifies the flavors and aromas. It was made using four new French, two new American oak barrels, and four older barrels. (280 cases produced)

- This wine is 100% Syrah fruit from the high saddle of Z(b) Block at Bien Nacido Vineyard in Santa Maria. This is an extremely cool vineyard site and is exposed to constant marine air flow.
- Bien Nacido Vineyard harvested on October 17 at 25.0 brix, 3.1 pH.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- Fermented on the skins in small bin boxes for 14 days after a 48 hour cold soak.
- RC212, D254, and D80 yeast used.
- This wine represents twelve choice barrels selected out of a total lot of seventeen.
- Made using four new French, two new American oak barrels, and four older barrels. .
- Wine was raked in mid June, and again before bottling.
- Went through ML fermentation, completing in January
- Unfined and unfiltered.
- 16 month barrel age
- Spicy and toasty aromas with dense, dark fruit on the taste. Loads of tannin - another big wine! Much like the 2001 vintage. Dark!
- Bottled in March 2005

Food Pairing: This is a highly flavored wine which works well with similarly flavorful food. Try dark sauces, even some with dark fruit. Makes a great reduction sauce. Try spiced or BBQ pork, lamb, or beef. Slow roasted short-ribs in syrah reduction cannot be beat. Seared, spiced Ahi is a favorite, as is smoked salmon.