

2007 Santa Barbara County Syrah

Vineyard Note:

The McGinley Vineyard, formerly Westerly Vineyard, is nestled in the pristine Happy Canyon, just east of Santa Ynez, on the southeastern perimeter of Santa Barbara County. With its coastal influence, this distinctive appellation provides warmer days and cooler evenings, allowing the fruit an extended growing period in which to develop flavor and character. This wonderful vineyard site was planted in 1995 to the Syrah clones 383 and Estrella River and boasts a rare east-west orientation, capturing the cooling breezes from the nearby Pacific Ocean. The soils are primarily a shallow, clay loam and studded with cobbles of red chert and serpentine, which were swept down into the canyon over thousands of years, and weathered for thousands more. This low vigor topsoil forces the vine roots to search for nutrients, stressing the vines into producing small, loose clusters of intensely flavored fruit.

Winemaking Note:

The fruit was hand harvested into half-ton picking bins and brought directly to Turley Wine Cellars where the bins were placed in cold storage for a 24-hour, 'day of rest' before processing. Importantly for its flavor and taste development, 66% of the fruit was processed whole cluster. This portion of the grapes was gently treaded so that the clusters of whole berries literally soaked in their own juice before being transferred into a stainless steel, open-top tank. The following day, the remainder of the fruit was hand-sorted and destemmed and added to the whole cluster. The grapes then received an additional seven day cold soak to extract maximum color from the skins, while the chill prohibited the start of fermentation. The fruit was then removed from refrigeration, warming and activating the native yeasts. Fermentation began on October 19, 2007, with the newly made wine remaining on its skins for one month. The grapes were then pressed and drained and the wine was gravity fed into six French oak barrels, half of which were new, with the remainder one to three years in age. The wine received no racking, nor fining, nor filtering.

Tasting Note:

Incredibly complex aromas of dark plum, black pepper, roasted meat and mineral emanate from this Central Coast Syrah. The full-bodied palate is loaded with notes of red and black berry, dark spice, smoky meats and chocolate. The tannins are full throttle demonstrating the addition of whole clusters during the fermentation and ensuring a long life ahead for this wine. Studded with dark fruits and spice, the long lingering length is reminiscent of an old world-style Syrah.

Grape Variety:
100% Syrah

Vineyard:
McGinley

Appellation:
Santa Ynez Valley,
Santa Barbara County

Harvest Date:
October 9, 2007

Vinification:
Day of rest;
seven day cold soak;
natural yeasts;
one month extended
maceration

Barrel Aging:
6 French Oak barrels,
50% new

Maturity Assessment:
2010-2018

Alcohol Content:
14.17%

Production:
6 barrels

Winemaker:
Jon Grant