



THREE SAINTS

2005

SYRAH

Santa Ynez Valley

2005 THREE SAINTS SYRAH SANTA YNEZ VALLEY

VINTAGE NOTES

Record-setting winter storms beginning in November 2004 and continuing through late May 2005 saw Star Lane receive over 32 inches of rain—as opposed to our normal 13! Additionally, several frosts in late March and April had us running our sprinklers (used as frost protection) for 3 to 4 hours each morning, further contributing to the total accumulated water received at the ranch. Needless to say, the soils in the vineyard started at what we call “field capacity,” meaning that the entire soil profile was saturated to its maximum water-holding potential. Badly needed, the extremely wet weather leached out several years of salts that had built up in soils during the proceeding drought years. The vines started the growing season healthy and happy, enjoyed moderate weather through the spring and set a very good crop—in excess of three tons per acre, which is enormous for Star Lane. Occasional heat spells punctuated the otherwise moderate summer months, promoting even, expedient ripening. During a very quick and even veraison we adjusted our crop load down to an average of 2.75 tons to the acre and sailed into a leisurely harvest, making all of our picking decisions based upon ripeness as opposed to weather events. In a word, perfect!

WINEMAKING NOTES

Production techniques for our Syrah program have slowly evolved to be hybrid of Cabernet and Pinot Noir approaches. Grapes are picked at moderate levels of ripeness, averaging 25.5° brix, are sorted and destemmed into a mix of open top and closed top fermentors. Following a three day soak at 65° Fahrenheit, the tanks are warmed and fermentations are

allowed to start with wild yeast. Syrah fermentations typically last 10 days during which time we perform one long aerative pumpover each day, much the same way we do with our Cabernet. At dryness, the tanks are heated to 95° Fahrenheit for three days to extract all remaining color and flavor from the fruit; the tanks are drained and the pomace that remains is pressed lightly. Ageing occurs along the same lines as our Pinot Noir, spending 15 months on primary lees in a mix of new and 2 year barrels. Bottling occurs unfiltered after a light eggwhite fining to enhance the satiny mouthfeel that characterizes the wine.

TASTING NOTES

Chocolate, smoked game, gunpowder and coffee bean tones leap from the glass. On the palate, the chocolate note persists along with huge blackberry fruit and an exciting blueberry nuance. Texturally, the wine is as soft and as enveloping as can be, with supple tannins that caress the palate. Our 2005 Three Saints Syrah is a luscious wine for immediate enjoyment with hearty winter stews.

FINISHED WINE

Composition: 98% Syrah, 2% Cabernet Franc

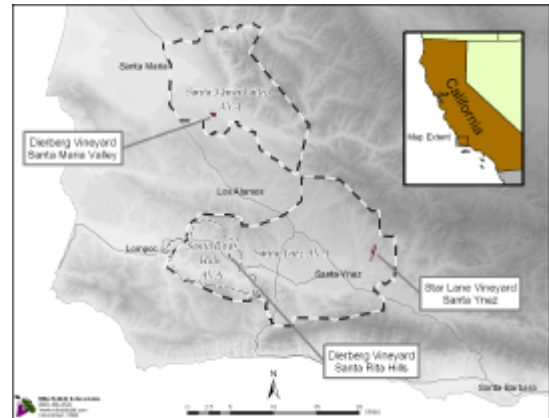
Appellation: Santa Ynez Valley

Alcohol: 15.1%

pH: 3.85

Total Acid: 4.0 g/L

Production: 645 cases



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