



THREE SAINTS

2007

SYRAH

Santa Ynez Valley

2007 THREE SAINTS SYRAH
SANTA YNEZ VALLEY

VINTAGE NOTES

Drought-level rainfall and severe winter freezes during the December holidays started the growing season in an atypical fashion. Many young shoots were stunted due to the freezes and only began to show acceptable vigor when we plowed under our "green manure" cover crop consisting of oats, bell beans, vetch and peas in late spring. Conditions during bloom time were ideal, with moderate temperatures and an absence of our normal winds, and completed in less than a week. Meanwhile, set was erratic from shoot to shoot, with some shoots setting as many as three clusters while others set none. In spite of low winter rainfall, weather during the growing season was generally cool and we irrigated very little, only 3 to 6 gallons per vine for the entire season. Veraison was very even and weather during harvest was warm and steady. We harvested a slightly below average crop load of Syrah from late September through the first week of October.

WINEMAKING NOTES

Production techniques for our Syrah program have slowly evolved to be hybrid of Cabernet and Pinot Noir approaches. As we continue our conversion to organic viticulture, we are finding that we are achieving true flavor maturity at much lower sugar levels. Grapes for the 2007 wine were picked at moderate levels of ripeness, averaging 24.2° brix. The fruit was sorted, destemmed, and deposited into a mix of open top and closed top fermentors. Following a three day soak at 65° Fahrenheit, the tanks were warmed and fermentations were 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

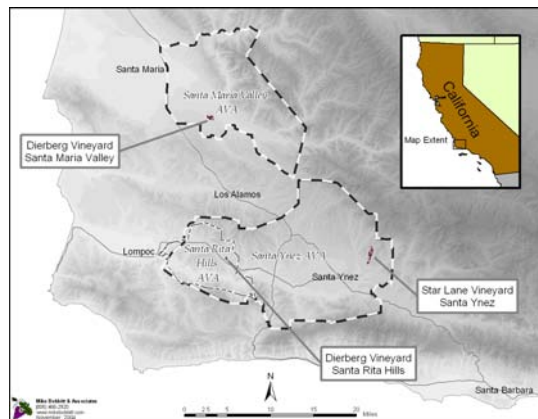
fruit; the tanks are drained and the pomace that remains is pressed lightly. Ageing occurs along the same lines as our Pinot Noir, spending 15 months on primary lees in 2 to 8 year old barrels. In 2007, we included 15% new French oak in the program to bring out the roasted chocolate notes inherent to Syrah. Additionally, experiments in 2007 with ageing 30% of the wine in tank as opposed to wood proved successful, and this new release shows a brightness and vividness we attribute to this technique.

TASTING NOTES

Chocolate, smoked game, gunpowder and coffee bean tones leap from the glass. On the palate, the chocolate note persists with huge blackberry fruit and an exciting blueberry nuance. Texturally, the wine is as soft and enveloping with supple tannins that caress the palate and fresh acid lending to the vibrancy of the wine. Our 2007 Three Saints Syrah is a vivid, delicious wine for immediate enjoyment with summer barbecue and hearty winter stews.

FINISHED WINE

Composition: 98% Syrah, 2% Cabernet Franc
Appellation: Santa Ynez Valley
Alcohol: 14.7%
pH: 3.75
Total Acid: 5.1 g/L



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