

THREE SAINTS

WINEMAKER NOTES

- Grapes are picked, cold-soaked and then allowed to ferment for 10 days. We then heat the tanks to extract all remaining color and flavor from the fruit.
- Spends 15 months on primary lees in 2 year old barrels.
- Bottling occurs unfiltered after a light egg white fining to enhance the satiny mouth feel that characterizes the wine.

VINTAGE NOTES

- 2008 was a very dramatic growing season. It included a second year of drought, record heat, frost and wind.
- A lot of handwork was required to protect the crop and to manage excessively vigorous canopies.
- The wines from this wild ride of a vintage have turned out to be absolutely delicious.

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 as enveloping as can be, with supple tannins that caress the palate and fresh acid lending to the vibrancy of the wine. Our 2008 Three Saints Syrah is a supple, delicious wine for immediate enjoyment with hearty winter stews.



WINE STATISTICS

Varietals	100% Syrah
Vineyards	Star Lane Vineyard Happy Canyon of Santa Barbara
Harvest Dates	September 2008
Brix (at Harvest)	26
Alcohol	14.2%
pH	3.81
Time On Skins	20 days
Barrels/Coopers	Neutral/ Neutral/hogs heads
Barrel Aging	9 months
Filtering/Fining	Light filtration Light fining with eggs
Bottled	August 2009
Production	665 cases
Suggested Retail Price	\$18

www.threesaintsvineyard.com

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