



THREE SAINTS

2003

SYRAH

Santa Ynez Valley

2003 THREE SAINTS SYRAH SANTA YNEZ VALLEY

VINTAGE NOTES

Another cold, dry winter preceded an early bud break followed by a very cold April. Rain, mildew and windy conditions combined to create a small fruit set. Alternating hot and cold spells punctuated the growing season that culminated with a sustained heat wave that lasted for almost 5 weeks during harvest time. As a result, fruit ripened thoroughly but very quickly and many wineries did the majority of their picking in the course of one week.

VINEYARD AND WINEMAKING NOTES

The 2003 Three Saints Syrah was produced primarily from grapes grown in two separate blocks: 2 and 14. Block 2 features a soil profile consisting of large cobbles (uplifted river bed) over reddish clay loam (probably of an eroded volcanic origin). The soils are reasonably well-drained—but shallow and very low in organic material. Block 2 is by far the hottest part of the vineyard. The soils in Block 14 feature shallow loam over clay. With a steep south facing exposure and moderate vigor, 14 tends to produce a fleshy, generous wine, lending the wine its juicy mid-palate. The grapes for our 2003 Three Saints Syrah were picked at moderate ripeness, and then gently destemmed and cold-soaked at 55 degrees for 3 days prior to a warm fermentation. The must is pumped over 3 times daily with aeration. At dryness, the must is heated to 95 degrees for 3 days to extract color and tannin and then drained to barrel. Free-run and press wine are immediately incorporated, giving both structure and elegance to the finished wine. This Syrah was aged for 11 months in 10% new French oak. Our 2003 Three Saints Syrah was bottled unfiltered and unfiltered.

TASTING NOTES

The near opaque dark ruby color suggest concentration and power. The wine exhibits a combination of dark blackberry fruit, a loamy nuance and delicate aromas of violets and wildflowers. Hedonistic, fleshy and forward, our Three Saints Syrah is intended for near-term enjoyment.

THREE SAINTS WINES

After a ten year search throughout California, Jim and Mary Dierberg selected Santa Barbara County as an ideal area to produce world class wines. Three Saints wines are a vivid expression of carefully selected grapes from our vineyards which are located in three of Santa Barbara County's premiere grape growing regions: Santa Ynez Valley, Santa Maria Valley and Santa Rita Hills.

FINISHED WINE

Composition: 100% Syrah

Appellation: Santa Ynez Valley

Alcohol: 14.8%

pH: 3.85

Total Acid: 5.56 g/L

Production: 680 cases



THREE SAINTS

P.O. Box 1882, Santa Ynez, CA 93460

Phone (805) 693-0744 * Fax (805) 688-1985

www.threesaintsvineyard.com