

TAZ VINEYARDS
GOAT ROCK
SANTA MARIA VALLEY
SYRAH 2003



Harvested September 26
and October 16, 2003

Harvest Brix: 24.4 to 25.6

pH: 3.72

TA: 0.56g/100ml

Alcohol 14.9%

100% Syrah

Clonal Selection

18% of 877; 28% of 383;

18% of 174; and 36% Estrella

You'll need a four-wheel drive to get to the steep, hillside vineyard we call Goat Rock, 7-acres of Syrah broken by craggy rock outcroppings above the Cuyama River. Thanks to the steep slope and meager soils, the site is naturally devigorating for Syrah. That's a good thing. Syrah is such a beast that you have to slow it down. The site gets the cooling, ocean breezes from the Pacific, but thanks to a NE-SW bias of the canyon it's in, Goat Rock is a little warmer than the rest of Santa Maria. So, I call this a "warmer cool-climate" Syrah, a wine with structure and acidity but also a broad palate of ripe fruit.

2003 was a good Syrah vintage. We got a relatively even set in the spring, and the cool, long ripening period gave us terrific flavor development. The wine's packed with dark, juicy blackberry fruit laid over bottom notes of black pepper and elegant, even tannins. 14 months of ageing in a selection of small French oak barrels adds richness and length to the palate. This is a new wine for us, from young vines drawn from four different Syrah clones. Seeing how it develops in the vintages to come should be lots of fun.

Limited Release of 300 cases

