



## 2005 FESS PARKER'S VINEYARD SYRAH

83% Syrah, 17% Petite Sirah

**Appellation:** Santa Ynez Valley

**Production:** 685 cases

**Alcohol:** 15.2%

**Retail:** \$30

**Tasting Notes** – This vintage has multiple layers of aromatics, textures and flavors that evolve through the consumption of the bottle. Brooding aromatics of boysenberry, plum, smoke and game lead way to a ripe spiced blackberry palate with silky smooth tannin.

**Pair With** – When young pair with charcuterie or any roasted meat. Filet mignon in a peppercorn sauce and garlic mashed potatoes. Mussels and frites. Maybe it's veal that pairs perfectly with this wine, or is it rack of lamb, slowly roasted and served rare? This wine goes well with so many things. Drink now to 7+ years.

*"The fruit we get from the Fess Parker Vineyard is chosen from four parcels or blocks. Within these blocks are three different French Syrah clones and a Petite Sirah clone that originate from the Palisades vineyard in Calistoga (The Mecca of great Petite Sirah)." – **Jeff Cohn***

**93 points, Wine Advocate**

**92 points, Connoisseurs' Guide to California Wine**

**91 points, Wine Spectator**