



2007 FESS PARKER'S VINEYARD SYRAH

80% Syrah, 20% Petite Sirah

Appellation: Santa Barbara

Production: 369 cases

Alcohol: 14.5%

Retail: \$30

Tasting Notes – Cool climate aromatics of green peppercorn, smoked meats, and exotic spices from the Far East with concentrated blackberry fruit. The palate is incredibly lush and soft up front, with sweet tannins that exhibit refinement as well as sturdiness enabling several years of drinkability. Multi-layered, like a rich Oaxacan mole.

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

91 points, Wine Spectator