



2008 Fess Parker's Vineyard Syrah

95% Syrah, 5% Petite Syrah

Appellation: Santa Barbara County

Production: 454 cases

Alcohol: 14.5%

Retail: \$30

Tasting Notes: Roasted earth and Herbs de Provence wrapped in black cherry pie, tied up in cinnamon stick and invited to a sing along at a campfire, while cooking over the open flame. This is just the start of what this wine is all about. This year's version highlights the vineyards tendency to make wines with a smoked meat (thick cut bacon) component that is dried and rubbed with red and black cracked pepper and has a touch of cassis. On the palate the wine is rich and just a touch flamboyant, but never out of focus. This is what we call the perfect food wine.

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 or age 8 to 15 years.

"The Fess Parker Vineyard is chosen from 4 parcels or blocks. Three different French Syrah clones make up this great wine. The Combination of warm daytime temperatures and cool evenings resulting from unique east-west orientation of the Santa Ynez Valley along with sandy loamy soil creates ideal conditions for grape maturation."

- Jeff Cohn



93 points "The 2008 Syrah offers lovely blueberry, black raspberry and graphite aromas; sweet, velvety tannins; a full-bodied opulence and a multilayered mouthfeel. This brilliant Syrah is also a great value. Consume it over the next 6-7 years."

Wine Spectator

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92 Points "Marked by intense, chewy and concentrated beef, dried berry, graphite, loamy earth and savory herb notes. Full-bodied, at points powerful and well-focused, this is well-endowed with flavor. Best from 2012 through 2022. 454 cases made." –JL