



2002 Fess Parker's Vineyard Syrah

Appellation: Santa Barbara County
Harvest Date: 10/26/02
Tons: 4.23
Brix: 24.2
Alc.: 14.5%
pH: 3.90
TA: .60 g/100ml
Yeast: D80/Syrah/D21/43
Malo-Lactic: 100%
Production: 249 cases
Vineyard Clone: Estrella/Shenandoah/877/470
Vineyard Age: 4-12 years
Rootstock: 5C
Vine Spacing: 10'x6'
Soil: Sand/Clay Loam
Elevation: 500 feet
Aging: 18 months in 60 gallon barrels; 100% New French Oak
Composition: 100% Syrah

Vineyard History

Formally known as Rodney's Vineyard, Fess Parker Vineyard Syrah is chosen from different blocks of the 38 acres of syrah planted. The combination of warm daytime temperatures and cool evenings resulting from the unique east-west orientation of the Santa Ynez Valley creates ideal conditions for grape maturation. The Syrah is planted on the upper mesa behind the winery, well above the valley floor.

This is also the first vintage that contains fruit from the highly anticipated Camp 4 Vineyard, 1,400 acres purchased in 1999. A 250-acre block has already been planted with mainly Rhone varietals. This vineyard is located to the southwest of the winery. It contains a sandy loam soil and slightly warmer climate. The newer clones from this vineyard helped us to make the best Fess Parker Syrah so far. It's showing more depth and concentration, while also showing it's cooler climate.

Cellar Practices

The fruit is crushed and de-stemmed into ½ ton open tops for fermentation after a 3-day cold soak. Our Fess Parker Syrah is hand punched down 5 times per day for maximum extraction of color and flavors.

Our Fess Parker Syrah was gently racked twice before bottling to help open up the aromatics and add richness to the mouth feel, without making it a big fruit bomb. This helped make it one seriously fun Syrah

Tasting Notes

This is definitely a cool climate Syrah. It shows many of the characteristics of Santa Ynez Valley that have made it famous for growing Rhone varietals.

Black cherries, blackberries, herbs de Provence, cracked black peppercorns and olives laced in smoke and vanilla bean. The aromatic and flavor profiles are the perfect combination for bistro style foods and great conversation.

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