



2003 Fess Parker Vineyards Syrah

Appellation: Santa Barbara County
Harvest Date: 10/19/03
Tons: 4.05
Brix: 25.8
Alc.: 14.8%
pH: 3.56
TA: .68 g/100ml
Yeast: Syrah/D80/D43/D21
Malo-Lactic: 100%
Production: 372 cases
Vineyard Clone: Estrella/99/877/Shenandoah
Vineyard Age: 5-13 years
Rootstock: 5C
Soil Type: Sand/Clay Loam
Elevation: 500 ft.
Aging: 18 months in 60-gallon oak barrels; 80% French Oak, 20% American Oak, 30% New Oak
Varietals: 100% Syrah

Vineyard History

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 have helped us to make the best Fess Parker Syrah so far. It's showing more depth and concentration, while still showing it's cooler climate.

Cellar Practices

The fruit is crushed/destemmed 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.

It was racked only once before bottling to help open up the aromatics while maintaining its cool climate characteristics.

Tasting Notes

Every year this wine seems to get better. In 2003 we started incorporating some of the new French clones that have become available, and the results are in the bottle. Smokey black cherry, roasted earth, hints of raspberry and just a touch of creamy cassis. Every time I try this wine, it causes me to contemplate how great it is to make wine. I hope you enjoy it as much as I do.

3000 Washington Street, Alameda CA 94501 tel: 510.749.9463 fax: 510.864.0897
www.jccellars.com wine@jccellars.com