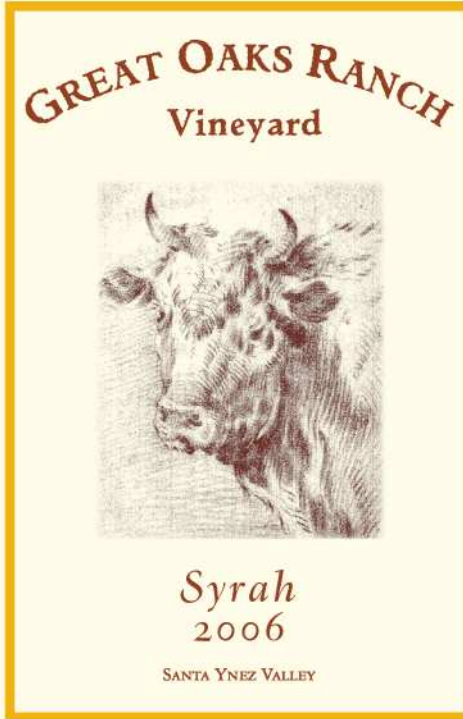


GREAT OAKS RANCH Vineyard

Grapes from the Syrah blocks at the ranch have long been coveted and vinified by a select group of wineries in the area, and this practice continues today. But a few bins of Syrah from the rolling front vineyard of the property were selected for the Great Oaks 2006 estate wine, with a resulting production of just 51 cases of this sublime Syrah. 2006 was a year of semi-drought conditions, a mild Spring and a nice, warm Summer. Clusters and berries tended to be smaller than usual due to the arid season, resulting in a wine of intensely concentrated flavors, but with much smaller yields than the previous vintage.

Syrah is definitely a grape that shows “terroir”. The varietal requires a vineyard location with warm and sunny days, a long growing season, and crisp and cool evenings in order to produce a wine of character, complexity and balance. Great Oaks Ranch is such a place. Maritime breezes from the nearby Pacific Ocean provide a natural “air conditioner” to the vines as they ripen during the warm summer days. As the day wanes, the temperature dramatically cools – sometimes as much as 40° - allowing the grapes to retain their natural acidity. The results speak for themselves in the glass.



Once vintner and winemaker determined that the Syrah was ready to pick, each cluster was hand harvested and then quickly transported to the winery. The stems were removed and the berries placed into small fermenters, where they begin their journey to wine with the native yeasts from the vineyard. Once dry, winemaker Andrew Murray gently moved the new wine to a mix of new and neutral barrels for almost two years of aging. Once bottled, Vintner Nancy Lippman held the wine in the cellar for the additional time needed to allow flavors, tannins and acids to integrate into such a seamless and sophisticated Syrah.

The dark, crimson-indigo color has depth and brilliance as it swirls in the glass. Toasty aromas intermingle with blackberry jam and dried black cherry as a velvety texture coats the palate upon first sip. Spicy notes of anise and clove

mingle with black pepper and barbecue smoke, black currant, dark plum and nuances of bacon fat. Big, round, juicy and yet elegant with refined tannins that foretell of the 2006 Syrah's ageability. The finish is long and lingering with a pleasant thread of minerality. Will pair beautifully with a meal or with a few good friends.

Release Date:	Spring 2011
Production:	51 cases of 750ml bottles
Vineyard Location:	Central-Eastern edge of the Santa Ynez Valley, from a raised knoll in the block. North-South row orientation. 1200 vines per acre.
Yield:	Restricted to 2.0 tons per acre.
Varietal Composition:	100% Syrah, Clone 1.
Alcohol:	14.9%
pH:	3.67
TA:	6.8 g/L
Winemaker:	Andrew Murray
Winegrower/Proprietor:	Nancy and Michael Lippman

