



This 2003 Syrah is composed of Reeves Ranch (Dan and Meghan Reeves' Headquarters) and Black Oak Vineyard (Reeves' second planting). A blend of the two vineyards, this wine contains the first vintage from Black Oak. This exciting new vineyard consists of three blocks of Syrah planted to four different clones. The vineyards are located in the warmer regions of the Santa Ynez Valley and both are small, boutique vineyards meticulously farmed. Kris works very closely with Felipe Hernandez, the vineyard manager, during the entire growing season to ensure the best quality fruit. As harvest time approaches, Kris monitors and tastes grapes frequently, as she believes that the ultimate ripeness is best determined by flavors rather than Brix levels.

Once Kris has found that the flavor profile is to her liking, the tannins are ripe and the acids and pH are in balance, the grapes are hand harvested. Upon delivery to the winery, the grapes are de-stemmed and then sorted to remove any remaining stems in the crushed fruit, most of which is left as whole berries. This “must” is then allowed to cold soak for 2-3 days to extract color and flavor from the skins, and then inoculated with cultured yeast to begin fermentation. Upon completion of primary fermentation, the new wine is gently pressed and racked to French oak barrels, of which 50% are new. The wine ages in barrel for 24 months before being bottled without fining or filtration.

The ability to blend two different vineyards and four different clones has resulted in a wine of robust and intriguing character. Initial aromas of tobacco leaf and tar are followed by spicy notes of white pepper and anise. On the palate plum, currant and wild blueberry are enhanced by pleasing tea-like tannins and a round, balanced texture. Bakers chocolate and a hint of quinine are present on the clean, persistent finish. A wine that is enjoyable on its own, the 2003 Syrah shines when paired with grilled meats, hard cheeses and chocolate desserts.