

**2005 SYRAH, Nook & Cranny**  
*Sta. Rita Hills, Estate Grown*

**Winemaker's Notes:**

Syrah grown west of Highway 101 in the Santa Ynez Valley can be extraordinary. The trick is in getting it thoroughly ripe. Our vineyard is under a heavy influence from the ocean, and like the rest of the Santa Rita Hills, it's very cool and breezy through out the growing season. In fact, most of our ranch is too cool to consistently ripen Syrah. But, as luck would have it, we have a couple of small sites that do accommodate this noble Rhône varietal.

With the exception of Burgundy, the prevailing wisdom says that great vineyards in the northern hemisphere ideally face west or south, so as to insure that their vines get plenty of sun. But with Syrah we have found it necessary to plant on east facing hillsides, out of the wind, where it is actually a couple of degrees warmer through out the day. With 95% of our vineyards facing the wrong way, we are only talking about a couple of tiny adjacent hillsides. Making it even more extraordinary is the fact that their soils are a matrix of gravelly loam and shattered sandstone, the kind of stuff that intimately governs the vigorous nature of Syrah, while still allowing it to ripen. What we have are two little viticultural sweet spots, indeed on our ranch, the NOOK & CRANNY for the growing of world class Syrah. The downside is that we can't make very much of this stuff.

The upside is that 95% of our ranch is Mecca for growing Pinot.

I think it is interesting to note that both NOOK & CRANNY and FRYING PAN from this vintage were made from very ripe grapes, crushed, fermented, pressed off and aged the exact same way. Both got the same hefty dose of new French Oak, with the same toast levels, from the same cooper. In short, while the final expressions of these two wines are different, the winemaking "style" was exactly the same. Thus, the difference is truly coming from their respective vineyard's soil and climate, a.k.a., their respective terroir.

This year's NOOK & CRANNY is chock-full of its signature white pepper spice in the nose. There's also a bit of Sandal Wood and an almost doughy pie quality to it. In the mouth, it's like drinking chocolaty, blackberry nectar that is balanced nicely by its ripe tannins. It's definitely another good one.

**Technical Notes:**

VARIETAL COMPOSITION: 100% varietal

VINEYARDS: Babcock Estate

FINISHED WINE: Residual Sugar: Dry, pH: 3.69, TA: 6.7 gm/L, Alcohol: 15.0%

TIME IN BARRELS: 18 months, 33% new French oak

BOTTLING DATE: May, 2007

TOTAL PRODUCTION: 195 cases 12/750 ML

RELEASE DATE: June, 2007

SUGGESTED CA RETAIL PRICE: \$50.00 per 750 ML