



2008 Syrah, Hampton Family Vineyard

Appellation:	Santa Ynez Valley
Vineyard:	Hampton Family, owned by Dale Hampton, the Godfather of S.B County Viticulture
Clone(s):	California selection 6
Harvest:	By hand, September 8, 2008
Yields:	Moderate at 4 tons per acre
Crush:	Whole berry destemmed into open top fermenter
Innoculum:	Rhone L2226 after a short(2 day) cold maceration
Fermentation:	12 day active, with punchdowns 3 times daily
Barrel regime:	Francois Freres French oak, 1/3 new, for 16 months
Racking:	Once Winter 2009, then again prior to bottling late February 2010
Bottling:	March 2, 2010 without fining or filtration
Alcohol:	15.2
TA:	0.548 g/100ml
PH:	3.97
Production:	75 cases