



## 2000 Lane Tanner Reserve Syrah

My Reserve Syrah program is unique in that I pick exciting and new vineyards each year. This Syrah is from the Beckmen Vineyards in Santa Ynez Valley, Santa Barbara Co., California. These young vines gave me a very low crop of intense, black fruit. My philosophy for making this Syrah is to keep it on the more elegant style, if I can. The main differences with this wine are my increased new French oak use and the extended barrel cellaring time. I try to reproduce my Pinot Noir winemaking techniques on it when possible.

The grapes are 100% destemmed. I gently crush into 4' by 4' by 4' open top fermenters keeping the berries as whole as possible. The juice is slowly fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines are performed to maximize the softer, more elegant nuances of the Syrah grape without extracting the more coarse, alcohol soluble components. The wine spends about 18-24 months in French oak barrels. I use about 80% new oak that integrates beautifully after 18 months. The wine is seamless, rich and intense. The spice raises out of a succulent, juicy river of red fruit. It is dense, full, vibrant and alive. The tannins are smooth as melting chocolate.

Back Label: "Always changing but always the best I have!"

Cases produced: 229

Harvest Date: 9/29/2000

Numbers @ Harvest: 23.5

Brix Wine Numbers: 13.7% Alc. 3.65 pH No R.S.