



2003 Robert Craig Central Coast Syrah

Blend: 100% Syrah
Total Production: 450 cases

Winemaker Notes Robert Craig's 2003 Central Coast Syrah showcases fruit from the cool Los Olivos vineyards near Santa Barbara, blended with warmer-climate Syrah of Paso Robles to the north. The Los Olivos *terroir* imparts the elegance of a northern Rhône, while Paso Robles contributes bright, juicy berry flavors.

Vineyard Characteristics The hillside vineyard source overlooking Santa Ynez Valley is characterized by a high concentration of sand and limestone, while the ancient riverbed vineyard site in Paso Robles contains rocky, alluvial soils. Both vineyards possess excellent drainage properties that promote low yields and intense fruit flavors.

Tasting Notes *Aroma:* Exotic perfume of wild berry, sandalwood and spice. *Flavors:* Complex and mouth-filling; dark plum and blueberry with underlying black pepper, caramel and sweet spice. *Finish:* Long and full of deep, dark fruit and dusty cocoa. *General:* The fusion of two premier Syrah regions delivers a supple, fragrant wine bursting with fruit, finely textured tannins and a distinctive varietal character.

Wine Information *Harvest dates:* September 28 – October

Average sugar: 25.4 ° Brix

TA: .62

pH: 3.6

Alcohol: 14.9%

Barrel Aging: 18 months in French oak

Bottling Date: April 2005

Price: California suggested retail price is \$30.00 per bottle.

Release date: June 2006