



2004 SARAH
SANTA YNEZ VALLEY

VINEYARD NOTES

The soils, elevations and aspects of the vineyard vary greatly within the blocks of Syrah planted on the property. Blocks 2 and 3 are located in the most western part of the vineyard with ancient riverbed, alluvial soils and a reddish clay loam overlay. Large cobblestones mark the soils of these two blocks, which have good drainage and low organic material. Temperatures at this lower portion of the vineyard are warm, with cool nights allowing the grapes to fully ripen and yet retain a lively acidity. The Syrah from the higher elevation of Block 31 is more difficult to farm due to the cooler temperatures, but produces ripe fruit with spicy characteristics that adds to the sophistication of the final blend.

WINEMAKING NOTES

The grapes for the 2004 Star Lane Syrah were picked at the conclusion of the heat wave in September. Very ripe, the grapes were destemmed and cold soaked at 55 degrees for three days to extract color, flavor and tannin from the skins prior to the onset of fermentation. A warm fermentation is maintained, with the must being pumped over three times each day. Once dry, the new wine was kept warm to continue to extract as much phenolic and tannic material from the skins, before being drained to barrel. Only this free-run wine is used in Star Lane Syrah, which was then aged in French oak barrels for 16 months. The wine was bottled unfiltered and unfined.

TASTING NOTES

A deep maroon color and heady bouquet of black fruit invite you to the glass. Sits on the palate more the way a classic Bordeaux might and offers an intriguing array of flavors and aromas. Notes of black plum, blackberry and blueberry then lead to palate pleasing tastes of spice, leather and earth. This is full-bodied Syrah full of character and

depth, which will continue to improve with age

VINTAGE NOTES

2004 was a long, cool growing season that culminated in an intense heat spike at Labor Day which reversed normal weather patterns in the transverse Santa Ynez Valley. While this affected more delicate grape varieties, it was beneficial to the Syrah at Star Lane, which benefited from the increased temperatures. Even so, harvesting was accelerated to avoid desiccation and the vintage will be known as one of concentrated and intense wines.

STAR LANE WINES

After a ten year search throughout California, Jim and Mary Dierberg selected Santa Barbara County as an ideal area for growing grapes and producing world class wines. The Santa Ynez Valley is located just north of the town of Santa Barbara and possesses a variety of sub regions that vary from relatively cool to quite warm. It is within the eastern, warmer reaches of Santa Ynez Valley that Jim and Mary have selected the pursuit of traditional Bordeaux red varieties along with Sauvignon Blanc and Syrah. Star Lane Vineyard is located in the very eastern end of the Santa Ynez Valley on the southern slope of Ranger Peak. The vineyards are planted on hillsides that range from 950 to 1,550 feet. The Dierbergs began planting Star Lane Vineyard in 1996. There are now almost 250 acres planted with no less than eighty separate blocks comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Sauvignon Blanc and Syrah. A myriad clones and rootstocks within these eighty blocks provide an extremely wide range of fruit for our winemaker to work with. Each of these blocks is harvested separately and evaluated for potential inclusion in Star Lane wines. This wonderful array of grape material inspires us to be as selective and as creative as possible in producing Star Lane Vineyard wines.

FINISHED WINE

Composition: 100% Syrah
Appellation: Santa Ynez Valley
Alcohol: 14.8%
Total Acid: 5.56 g/L
pH: 3.85
Production: 1300 6-pack cases

STAR LANE
VINEYARD

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