



Madras syrah reflects a style of wine that suites an eclectic palate. Madras is a cotton textile fabric much like seersucker, originally handmade in Chennai India. It was popularized in a cult read called "the Outsiders" in the 1960s equated with trendsetting 'Preppies' shorts and later became a homemade fabric of the hip San Francisco of the 1960s. It is reminiscent of the label used to brand our wine. Madras wine is an artisanal product made from yields of approximately 2.5 tons per acre. Hand harvesting and sorting in which 'we've touched every grape' allows the most delicate hand made approach to our wine. Madras blends the premium grapes of Thompson and White Hawk Vineyards of the Los Alamos area of Santa Barbara County. Exposure to morning fog and concentrated intense afternoon heat concentrates flavors for ripening. 2008 harvested in late October with a moderate growing season. The berries were uniform and the seeds were crisp when they

arrived at the winery. Fermentation took approximately 3 weeks with frequent punchdowns and cap immersion, but no prolonged maceration, as an exercise in restraint. Fermentation and aging took place over 18 months in new French Oak Barrels, hoping to balance the immense fruit with the cutting edge that only new oak could provide. The palate reflects flavors of plum with aromas of violet and black olive. Saddle leather and the soothing quality of cough syrup make for a full palate. This is a full-bodied wine that can pair with game, fowl and red meat. Its acid and tannin structure will allow for pairing with red meats that California Cabernets may not rival. Its strength is its balance of both body and acid as well as its perpetual evolution in the glass. This wine can easily age for another 5-10 years. 600 bottles produced.

SOLD OUT!

