



### **Growing Conditions**

If we were to use just one word to define this vintage it would have to be BALANCE. The gods smiled and let loose the rains. The natural accumulation of salt buildup, typical in semi-arid climates like ours, was washed away leaving the soil cleansed and refreshed. The vines responded with a profusion of foliage and fruit. With respect to such vigorous growth, balance is critical.

In the case of the '05 crop, there were plenty of energy producing leaves to support healthy development of abundant fruit clusters. This can be a very desirable circumstance for a viticulturist. Not only does it lighten the farmer's intrinsic anxiety load and allow for sounder sleep, it provides excellent opportunity for fine tuning. By dropping fruit and pulling leaves, a conscientious grower can focus the vine's energy expenditures or facilitate ventilation or affect sun exposure – small adjustments aimed at further refining the delicate balance of growth factors. Thus a season like '05, with plenty of growth – both leaf and fruit – provides the winegrower with a significant advantage in terms of management options and the ability to cultivate the best quality fruit possible. And, as the apple does not fall far from the tree, great wines are reflections of their vines.

### **Tasting Notes**

This is a sunny, golden girl kind of wine – free of artifice, beautiful without makeup, friendly and completely charming. Produced from the distinctive Tablas 99 clone, its expansive perfume is redolent of glistening, dark red fruits infused with notes of black-pepper, dried orange peel and agave. Underneath, an inviting animal meatiness and warm bread character play evocative bass notes, adding dimension. On the palate, the relative warmth of the vineyard is revealed in the broad, open-knit texture and the berry cobbler juiciness. Aged only in neutral oak barrels, there is a natural purity to the fruit flavors that is difficult to resist.

*Austere, lean, and mineral-dominated is the 2005 Syrah Purisima Mountain Vineyard. This wine has high acidity and comes across as restrained and tannic, without nearly the exuberance or richness of fruit found in its two predecessors. It should drink well for 5-6 years but is a much more structured, more tightly knit style of Syrah.*

**Robert Parker, The Wine Advocate**

### **Production Notes**

70 cases produced  
Harvested October 14, 2005  
15.0% alcohol by volume  
Native Yeast for both Primary and Malolactic Fermentations  
Not Fined and Not Filtered