



2011 Central Coast Syrah,  
Produced in Santa Barbara California

## VITALS

Varietals	Syrah 98%, Viognier 2% (25% whole cluster)
Vineyards	Bien Nacido
Harvest Dates	October 19, 31, November 9 & 11
Yields	1.75 tons / acre 1.8 – 2.2 lbs/vine
Brix (at harvest)	24.5
Alcohol	14.7%
pH / TA	3.35 – 3.6 / 5.7 – 6.2
Barrels / Coopers	300L French Oak, 100% seasoned
Barrel Aging	30 months
Rackings	1
Filtering / Fining	None
Bottled	Spring 2014
Production	175 cases
Release	Fall 2014
Suggested Retail Price	\$75

**2011 PILGRIM** – Give this searching man 10 or 20 minutes (in the glass) and he will tell you another story from the many that have filled his path. Determined and brooding, and bursting with a forceful energy at the core, he needs a patient audience to open and volunteer the depth of his character, which is cool and dark like that of an alpine lake that has been fed by the streams from the peaks above for ages.

**Food:** If you're feeling like a "man's meal", this is your friend, but that's not a requirement. In a way, the wine comes before the food here and even a good slice, or just some charcuterie and hard cheeses, maybe a few toasted walnuts and good bread and olive oil will do.

**Music:** Andrew Bird's "Carrion Suite", and Shankar's (not Ravi, this is a different guy) "Ragam Tanam Pallavi"  
**Talam:** Mahalakshmi Tala - 9 1/2 Beats"

**Ideal temperature:** Just above cellar temp ~ low 60's to start

**Decanting:** Yes, always a good idea if possible. Several hours would be best, but even 20 minutes does wonders.

**Recommended stemware:** large Bordeaux bowl