



Grown in the cool hills of Santa Rita and Santa Maria, 2012 Big Star is the posterchild of Central Coast Syrah - peppery, dark, and juicy.

Big Star likes company:

Go to the meat department and grab your favorite cut (flank steak would be a nice choice); the produce department might have some swiss chard or kale and fresh garlic, which would best be sauteed in extra virgin olive oil and plenty of lemon; chances are that the bakery has a crisp baguette at the ready. You're set.

V I T A L S	
Varietals	Syrah 100%
Vineyards	Bien Nacido, Sebastiano
Harvest Dates	October 15, 23 & 24
Yields	1.7 - 1.9 tons / acre 1.25-1.3 lbs/vine
Brix (at harvest)	24.8
Alcohol	14.8%
pH / TA	3.25 – 3.32 / 5.9-6.2
Barrels / Coopers	228L French Oak, 100% seasoned
Barrel Aging	18 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	125 cases
Release	Fall 2014

**Ideal temperature:** Just above cellar temperature

**Decanting:** Yes, always a good idea

**Recommended stemware:** large Bordeaux bowl (large though, this one needs room)