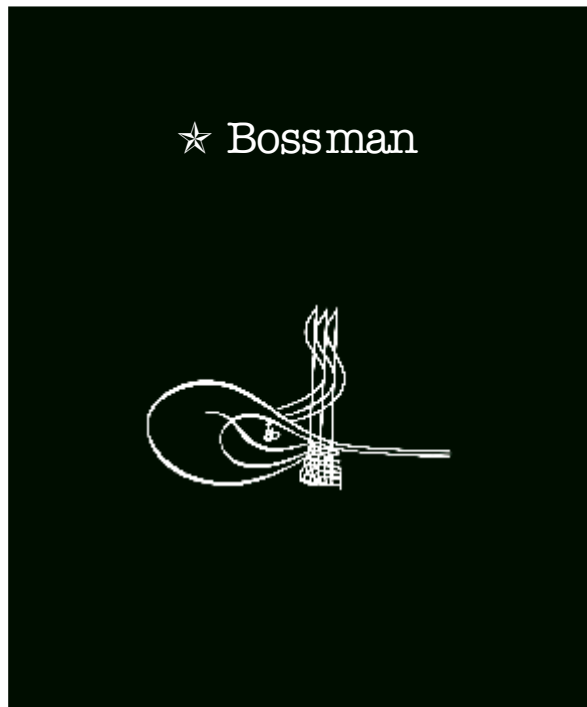


2012 BOSSMAN

California Central Coast Syrah,
produced and bottled by Sanguis
in Santa Barbara, CA



VITALS

Varietals	Syrah 90%, Viognier 10% (10% whole cluster)
Vineyards	Bien Nacido
Harvest Dates	October 20
Yields	1.6 tons / acre; 1.75 lbs/vine
Brix (at harvest)	24.3
Alcohol	14.5%
pH	3.52
Barrels / Coopers	400L French Oak, 100% New
Barrel Aging	28 months
Rackings	1 (plus bottling)
Filtering / Fining	None
Bottled	February 2015
Production	150 cases
Release	Spring 2015
Winery Retail	\$75

NOTES

From 1520 to his death in 1566, Suleiman the Magnificent presided over the apex of the Ottoman Empire, and guided it through its golden age of artistic, literary and architectural development. This guy was something: not only did he lead his armies into the fiercest battles personally, expanding the empire west to Austria and east to Algeria, he instituted major changes related to society, education, legislation, taxation and culture, which remained intact for many centuries after his death. Suleiman was also a distinguished poet and goldsmith. Inspired by this, we borrowed his his insignia, for this 2012 version of Bossman.

What is this wine like? The sweet scent of tobacco from the dark-skinned farmer's pipe mingles with aromas of the freshly turned earth and his horse's leather harness as he directs his plow with sure-footed stride and arms as strong as the roots of the heavy-laden cherry trees under which he works in silence and thought as the morning dew gives way to the warmth of the rising sun ...that's what this wine is like.

General direction for FOOD that will work well with this bottle: suckling pig, roast duck with prunes and sweet potatoes - anything that involves fatty and caramelized components. Bossman's tannin structure will balance with these and his lively acidity will slice through them like a Japanese knife.

MUSIC that would be a great accompaniment for this bottle: Wayne Shorter: 502 Blues, Infant Eyes, and Speak No Evil.

Matthias Pippig - Winegrower