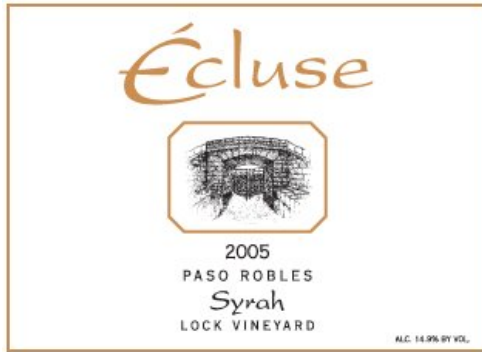


## 2005 SYRAH



### 2005 Écluse Syrah Lock Vineyard

412 Cases Produced  
14.9 Alcohol  
3.82 pH  
5.4 g/l Titratable Acidity

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo and SummerWood among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we are expanding our production and are anxious to introduce you to our 2005 Écluse Wines.

The first challenge we faced in the vineyard for the 2005 vintage was heavy rainfall beginning in mid-October and continuing through early March with a few scattered storms into early May. In most parts of the Lock Vineyard this is not a problem but our Syrah is extremely vigorous and we had to make several passes through the two blocks to get things under control with heavy shoot thinning and training. Rigorous hedging and lateral removal continued through July, abnormally late for our vineyard. Temperatures into the low 100’s in early August slowed things down a bit.

The Syrah was harvested in two picks in two different sections of the vineyard. The first pick came from a predominantly east facing block and yielded in the area of two tons to the acre. The second harvest was in mid-October, much later than usual for this area. It was a difficult year with lots of rain followed by high temperatures but the vines managed to handle the situation well and the harvest, though a bit short on our vineyard, consisted of very nice fruit.

All of the Syrah was fermented in small, open top bins. We began with a two day cold soak before adding yeast to get the fermentation going. We used a combination of punch downs and delastage to control the temperature during fermentation and to enhance color and flavor extractions. After completing fermentation the wine enjoyed a short period of extended maceration before being moved into barrels. For this vintage we used a combination of French and Hungarian barrels with thirty percent new oak.

Beginning with the deep garnet color typical of great Syrahs, the nose of fruit, spice and overtones of chocolate lead you to a wine with layers of complexity and well-balanced tannins and acid.

**Steven Lock**  
**Winemaker**