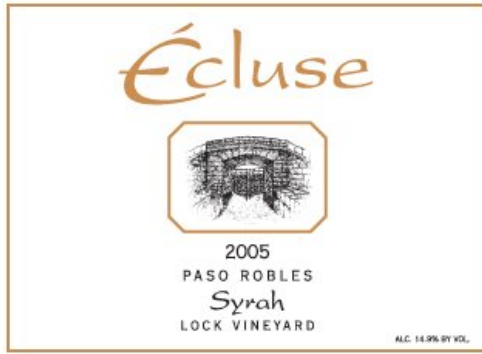


2005 SYRAH



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

2005 ZINFANDEL



2005 Écluse Zinfandel Lock Vineyard

126	Cases Produced
15.4	Alcohol
3.84	pH
6.9 g/l	Titrateable Acidity

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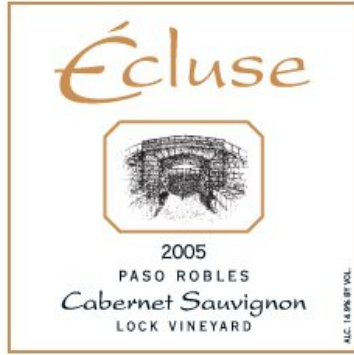
Two major impacts affecting our 2005 Zinfandel were weather related; abundant rain in the early part of the year and high temperatures in the middle of the season. It is always difficult to determine exactly how these things affect the overall final product and that is why, given the same terroir each year, the wines can vary year to year. Throughout the two Zinfandel blocks the vines were pruned to a single fruiting cane per spur position and one cluster per shoot. This, in combination with the heat spell and a longer than normal hangtime, resulted in great development of flavor profiles without the usual high Brix and commensurate high alcohol levels. Harvest was accomplished over several picks with the final one taking place on November 7. This is by far the latest harvest to take place at the Lock Vineyard.

We fermented the wine in open top bins, adding yeast after a short period of cold soak. Because of the lateness of the year we had concerns regarding maintaining temperatures and avoiding a stuck fermentation but everything went smoothly and we moved the wine to barrels after a little over two weeks. We used French and American oak barrels with thirty percent new oak. After six months the wines from all barrels were combined in a single tank and then racked back to the cleaned barrels where they remained until bottling in mid-March 2007.

Our goal was to make a food friendly, fruit forward Zinfandel. We think we hit the mark with our 2005 Zin which exhibits typical traits of a wonderful Westside Paso Robles Zinfandel – rich – full of fruit with jammy characteristics. It is a very fruit forward wine with strong notes of blackberries, a balanced acid and tannic structure which offers a pleasant mid-palate and long finish.

Steven Lock
Winemaker

2005 CABERNET SAUVIGNON



2005 Écluse Cabernet Sauvignon Lock Vineyard

351 Cases Produced
14.9 Alcohol
3.42 pH
7.1 g/l Titratable Acidity

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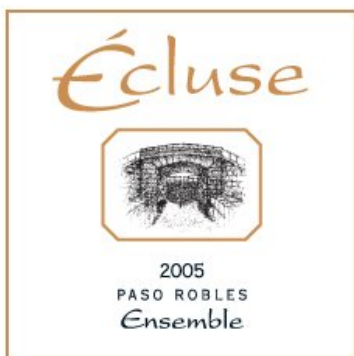
Our Cabernet Sauvignon is planted in a south facing portion of the vineyard with soils with a high content of shale and limestone. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. With a lot of rain early in the year and heat spikes in the middle of the growing season the work in the vineyard was a challenge. The cane pruned block of the Cab, difficult to work with in a “normal” season, took on added requirements with the increased vigor due to the early and consistent rain. All pruning, shoot thinning and fruit drop is done by hand and it took several passes during the season to keep the vines under some semblance of control. The number of hours spent pulling laterals and leaves was at least double over the prior few years but resulted in beautiful fruit harvested the third week of October. We harvest in two picks a few days apart, separating to some degree the 337 and 08 clones.

As with all of our reds we fermented in small, open top bins after a short period of cold soak. Fermentation went smoothly and we pressed off to French oak barrels after a couple of weeks. After a period of five months the wine was racked, blended in a tank and returned to barrels for an additional seven months. We bottled in mid-March and released the wine in September.

A classically structured Cabernet with aromas of blackberry, coffee and chocolate which leads to well-balanced tannins and acid and wonderful mid-mouth feel. It is a rich, bold and velvety smooth wine that displays a gorgeous ruby-garnet color.

Steven Lock
Winemaker

2005 ENSEMBLE



2005 Écluse Ensemble

480	Cases Produced
15.1	Alcohol
3.65	pH
6.7g/l	Titratable Acidity

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Ensemble is a blend of 50% Cabernet Sauvignon, 20% Merlot, 5% Cabernet Franc and 25% Petit Verdot. The Cab is from the Lock Vineyard and the other fruit is sourced from small vineyards where we are intimately involved with the viticultural practices. In most cases we do the pruning, shoot thinning and all other vineyard work ourselves and have total control of the fruit.

The Cabernet Sauvignon in our blend is a combination of cane pruned clone 08 and bi-lateral VSP trained clone 337. These vines are in a south facing block with heavy shale and limestone influenced soil on the knolls and clay/loam soils in the swales. This fruit has a wonderful balance of tannin and acid which is evident even when the wines are very young.

The varietals are fermented separately in open top bins after cold soaking for two days. We used a combination of punch downs and delastage to control the temperature during fermentation and to enhance the extraction of color and flavor. Fermentations were completed in two weeks and all but the Cab were given two days of extended maceration. The wine was pressed off to French oak barrels, forty percent of which were new and sixty percent a combination of two year old and neutral barrels. We began making some preliminary blends in February, racked in June then checked and adjusted the blends in August. The wines were then racked again, blended and returned to barrels. We bottled in mid-March and released the wine in early September.

The nose invites you to explore the harmony of these Bordeaux varietals dominated by the classic Cabernet Sauvignon black cherry and currant overtone with the additional fruit and spice brought by the other varietals. Ensemble has a wonderful tannin/acid balance and provides a long, lingering finish. Very approachable now but will definitely age well in the bottle.

Steven Lock
Winemaker

2005 RENDITION



2005 Écluse Rendition

254 Cases Produced

15.1 Alcohol

3.81 pH

5.1g/l Titratable Acidity

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Rendition is a blend of 46% Syrah, 39% Grenache and 15% Mourvedre, varietals that are becoming increasingly popular in the Paso Robles AVA. For this vintage we sourced the fruit from the Lock and Cass Vineyards. We are currently replanting a portion of our vineyard to these varietals as well as Tannat and Cinsault which will be used in future versions of this excellent wine.

We harvested this fruit much later than normal with the Syrah finally reaching the ripeness we wanted in late October. Because of the cooler weather during the latter part of the season we had the flavor profile we were looking for with a Brix reading of 26.3. The three varietals were fermented and barreled separately in a combination of French and Hungarian oak. We began to put together and assess possible blends in June then racked and completed the final blend in August. We feel that having the blend completed early and spending eight months in the barrel melds the varietals and results in a more complex wine.

Rendition has a solid foundation of dark fruit, leather and hints of chocolate from the Lock Vineyard Syrah that is built on with the fruit and spice of the other two varietals. It is an excellent compliment to meat dishes as well as robust cheese plates.

Steven Lock
Winemaker