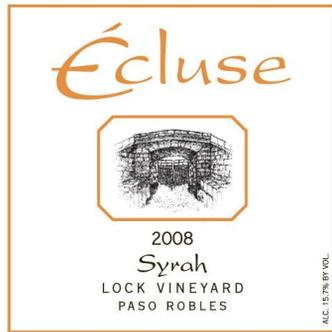


2008 Écluse Syrah

Lock Vineyard



2008 Écluse Syrah Lock Vineyard

| | |
|---------------------|----------------------------|
| 88 | Cases Produced |
| 15.7 | Alcohol |
| 3.9 | pH |
| 0.56 g/100mL | Titrateable Acidity |
| | Unfiltered/Unfined |

The fruit for our 2008 Écluse Syrah estate wine was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA near such prestigious neighbors as L'Venture, Terry Hoage and Austin Hope. The vineyard is sustainably farmed and the bulk of the work is accomplished by hand. From the pruning in February to the shoot thinning in the spring to the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the split canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of warm weather Syrah.

The 2008 growing season was yet another dry year with rainfall on our ranch of less than seven inches. We experienced high temperatures during bloom which had a dramatic impact on the fruit set. Most of our yields were off by 50%. Because of the hilly nature of the Syrah block we harvest small lots of fruit over several weeks. Our first harvest was September 15th and we finished the last pick on October 14th. By harvesting the fruit in small quantities over a long period of time we are able to select the fruit when the flavor profiles are where we want them and gives better control over the Brix level.

We use small open topped fermentation bins which are designed for either one ton or ton and a half tons of fruit. We sort the fruit on an inbound conveyor to cull anything not desirable for the final wine, de-stem looking for whole berries and sort again on an outbound table to remove jack stems that pass through the de-stemmer. The fruit is then cold soaked in the barrel room at 60 degrees for several days. We occasionally allow the native yeast to kick off but more often inoculate at that time with a commercial yeast. Fermentation was complete after eleven to fourteen days.

The free run and press wine was combined in a blending tank prior to going to barrel. Our barrel program consists of one third new barrels, one third once used barrels and the remainder neutral barrels with a focus on Hungarian Oak for the Syrah program.

This Syrah was in barrel for over eighteen months and was bottled May, 2010.

Savor the Wine That is Truly Écluse!

Steve Lock
Winemaker & Proprietor