

changes at the tasting room

We have finally started making some of the planned changes at our tasting room in Los Olivos. We have been closed all this past week due to repainting and the stripping/cleaning/sealing of our natural slate floors. We chose the color "Atrium White" for the interior walls and trim. This will really brighten the room, allow for the true colors of the wine to shine through, and give us a foundation for further changes to the tasting bar and the general furnishings in the tasting room. We are upgrading and updating the feel of the room, while streamlining the space and minimizing the distractions to better serve you all, our most valued customers. We are also adding a second tasting bar to better accommodate you all in our small space. We purchased the technology for this ages ago, but we have been stuck on how, where, and when to add the additional bar. The great news is that we are still going to be serving our wonderful and unique wines, which we know is why you come in the first place. Even better news... the wine will continue to be served by our wonderful and knowledgeable staff, Almond and Alicia...and even better news than that...Vallarie has had her baby and she will be re-joining us soon. And, of course we still have Jaymi guiding the ship...so please plan on visiting us this summer at the tasting room and witness these changes as they evolve. But, come for the delicious wines. We have already had some great releases this year and we have many more to come...I look forward to seeing you soon.

syrah bien nacido vineyard

This wine comes from the famed ZB block up on a hillside, where there is a bit of Viognier growing at the end of the rows. Production was very low in 2004, so we were only able to bottle just over 100 cases of this wine, and of course 100 bottles of Magnums. The wine is very dark, but the aromas are bright and the wine is quite accessible right now. The wine has a similar "cherry" profile to the Thompson with a dusting of white pepper and even the subtlest hint of the elusive candied-violets. The French oak ageing imparts smoky/spicy/vanilla notes with a tad bit of crispy bacon, that I generically call the "breakfast meats" flavors. I love the texture of this wine, with very ripe, round, and fine tannins, that are very typical of the Bien Nacido Vineyard. While this wine is big, the fine tannins give it the impression of drinkability. So, you can drink this one around the winter holiday time, when it should shine. However, it should improve for a minimum of 3-5 more years.

2 Down, 2 To Go. . .A Great Year of Single-Vineyard Syrahs

October: Syrah Watch Hill Vyd

December: Roasted Slope Vineyard