

2001 ROCK RABBIT SYRAH

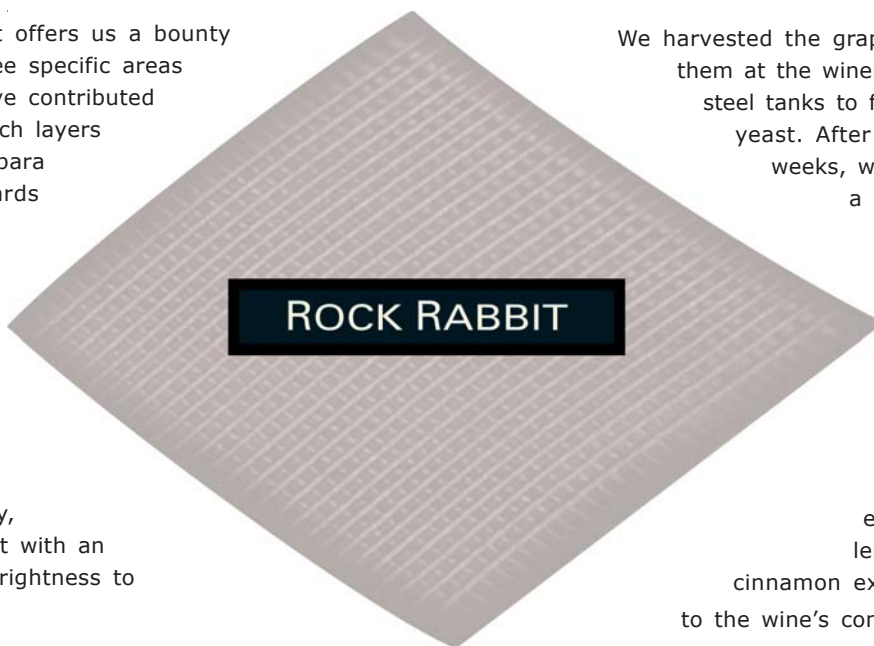
California coastal Syrah is big, luscious, sexy, and hedonistic wine. Rock Rabbit only makes one wine—Syrah. Our 2001 vintage comes from Santa Barbara, Paso Robles and Monterey, the new hotbed of production for flavorful Syrah in California.

Vintage 2001

All in all, it was a year winemakers dream about, warm weather and no rain. Harvest started just when it should have...in the fall and finished just before the winter rains.

Vineyards

California's Central Coast offers us a bounty of flavors. We chose three specific areas for grapes that we believe contributed to producing a wine of rich layers and depth. In Santa Barbara County, we chose vineyards that produced flavorful fruit with a warm blueberry core and subtle earthy nuances. Paso Robles grapes provided dark raspberry and spice components. Finally, Monterey contributed fruit with an interesting Bing cherry brightness to the wine.



Winemaking

We harvested the grapes, gently crushed them at the winery, and put them in steel tanks to ferment with a little yeast. After approximately two weeks, we put the wine into a press and gave it a gentle squeeze to extract only the finest wine. We then aged the wine in oak barrels from France and the USA for roughly eight months, which lends an allspice and cinnamon expression that adds to the wine's complexity and depth.

Winemaker's Note

"Rich, ripe, cherry-cola nose with a hint of chocolate and raspberry. Layers of complexity with deep fruit flavors from the start, a round middle and a long, supple finish. This is a wine that's easy to drink and a terrific alternative to Cabernet or Merlot."

Alex Cose, Winemaker