

2012 SYRAH “LE POUSSEUR” | CENTRAL COAST

“La syrah,” the French say—syrah is deeply and elementally feminine. It is perfumed elegance; enchanting and captivating rather than overpowering. One is disarmed by its freshness, its strangeness. Like Borges’s *Zahir*, syrah makes an indelible impression. One will wander the world till the end of one’s days, its sublime, haunting fragrance gradually displacing all thoughts and memories, including the knowledge of one’s own name.

TASTING NOTES

We’ve been in a nice aromatic groove of late with Le Pousseur, largely in virtue of the string of very cool vintages, and sourcing our fruit exclusively from cool climate sites. The ’12 Pousseur (who is to say why) is still in a Marlon Brando-like bit of a sullen funk, but there is no question that underneath that brooding exterior, there beats the heart of a Wild One. The Alamo Creek component (possibly in virtue of its extremely gravelly soil) seems to add a strong mineral/earthy/bloody note, not utterly unreminiscent of Cornas. With more air, you begin to gradually discern the characteristic anise/licorice character that typifies Syrah. On the palate, the wine has a refreshing acidity, tannins well-resolved and is remarkably savory with an exceptionally long finish. This wine is still amazingly young and will benefit from several years of ageing (if you can wait). If you can’t wait, decanting is well advised.

VINEYARD | PRODUCTION NOTES

Dedicated to producing wines in a more unaffected, hands-off style, Bonny Doon Vineyard created the 2012 Syrah “Le Pousseur” from syrah sourced from four exceptional cool climate Central Coast growers in the Santa Maria area, known for exceptional quality and close care of their vineyards. The grapes from each vineyard were hand harvested, sorted, and fermented individually. The result is an elegant blend of concentrated black fruits, spice, and earth. For optimal enjoyment, we suggest a gentle decanting, allowing the wine to breathe.

INGREDIENTS

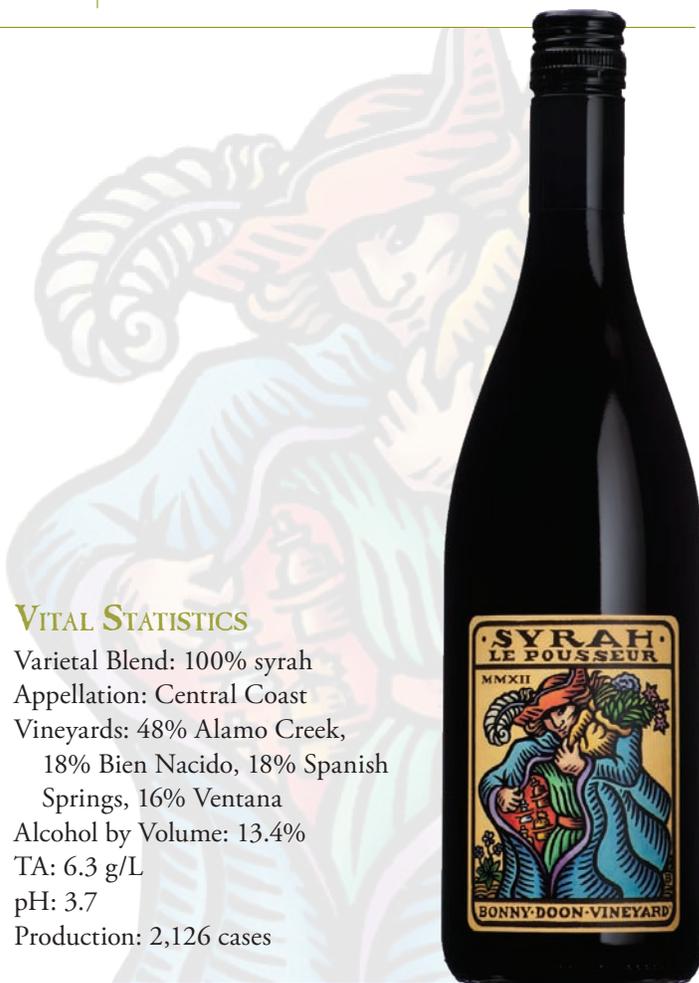
Grapes, tartaric acid, and sulfur dioxide.

In the winemaking process the following were utilized: indigenous yeast, yeast nutrients, French oak chips and French oak barrels.

At time of bottling, this product contained 43 ppm total SO₂ and 27 ppm free SO₂.

**BONNY DOON
VINEYARD**

328 Ingalls Street, Santa Cruz, CA 95060 | U.S.A. | Earth
(831) 425-3625 | sales@bonnydoonvineyard.com | bonnydoonvineyard.com



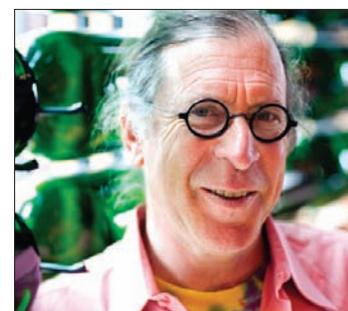
VITAL STATISTICS

Varietal Blend: 100% syrah
Appellation: Central Coast
Vineyards: 48% Alamo Creek,
18% Bien Nacido, 18% Spanish
Springs, 16% Ventana
Alcohol by Volume: 13.4%
TA: 6.3 g/L
pH: 3.7
Production: 2,126 cases

REGION



WINEMAKER Randall Grahm



SENSITIVE CRYSTALLIZATION

Distinctive yet delicate, the harmoniously aligned core vacuoles evince richly integrated fruit characters. Slender crystals in the median highlight a balance of floral and herbal tones. Full peripheral crystalline extensions reflect great depth of flavor and a firm structure that rewards decanting and patient cellaring.

