

Davis Family Vineyards

2004 Barn D'Or

64% Cabernet Sauvignon – 36% Syrah

Announcing the birth of our newest child - A rich and exotic blend of Cabernet and Syrah, inspired by my earliest memories in wine, drinking this combination from the south of France as I cooked my way thru college in a French Restaurant.

It is pronounced "Barn Door" and a play on the French - **D'OR** meaning golden or "of gold". Although an uncommon blend here in California it is not only done in small amounts when the climate is right in Provence, it is the blend most years in Australia's most famous and most expensive wine, Penfold's Grange Hermitage.

These Syrah grapes come from the 2 acres of Syrah I planted at our home in Russian River Valley and the Cabernet is from a mountaintop vineyard in the Mayacamas Mountains. My favorite aspect of this wine is the way its layers seem to never end...throughout the meal it continues to evolve, every time you lift the glass another aroma and flavor will present themselves - at one sip it will have that ever familiar Cabernet persona, but the next will be the bold spice of the Syrah - the fruit notes flop from black to red - and just as the Syrah adds a bold and rustic side to this wine it is also the root of the violets the pretty side of the finish.

The structure of the Cabernet has given this wine the ability to age and pay rewards for those who can wait but combining the two varietals has created an intrigue that makes it fun to drink right now. I ferment and age the two varietals separately, all in French Oak barrels for about a year and then put together the blend that shows character of each grape and also creates a personality the blend, like a marriage - each person an individual and then a third personality, the couple. Once that final blend is made I put that new married couple back into barrel until I think the flavors have knit together and then I bottle it.

Syrah grown in the cooler climates of the world has always struck my fancy - particularly the Rhone Valley in France and the Russian River Valley at my home in Sonoma County. Syrah from these cool areas can be crafted as a stand alone varietal like our Davis Family Vineyards Guyzer Block Syrah, inspired by the slopes of Cote Rotie in the northern Rhone, or in combination with other grapes as in the famous *Chateauneuf du Pape* in the southern Rhone.

I will always make Syrah under our Davis Family label but my Syrah blends, like the Rouge, my Zinfandel/Syrah blend that many of you have loved (a Friends of the Family" wine club exclusive) will now all be Barn D'Or selections. This 2004 goes great with a wide variety of meals but my current favorite is with a large hunk of ripe cheese that has tempered to about 68 degrees and hit that gooey sweet spot or with a great piece of beef or lamb. As I began to sample the wine after bottling, deciding on the release date I began to work on combinations of flavors that would enhance it and that it would enhance in the kitchen. The Barn D'Or wines will always be available first to our wonderful **Friends of the Family** - thank you for all your support and as the back label reads: *"It's always more fun when the Barn D'Or is open!"*

Davis Family Vineyards

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