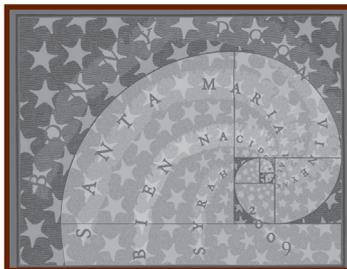


2009 SYRAH “BIEN NACIDO, X-BLOCK”

An exceptionally cool and elegant vintage, this bottling shows off the typical smoked meat/bacon fat character that typifies Bien Nacido. In recent vintages, we've been including a more substantial percentage of whole cluster fruit in this wine, and the stem inclusion does add rather nicely to the structure of the wine and perhaps an enhanced degree of herbal spiciness. Very peppery and minty, with excellent fresh acidity (another trademark of Bien Nacido Syrah), rich dark fruit, and moderate but firm tannins. Immense savoriness (somewhat of a BDV signifier), with an exotic herbal element, that rather subjectively reminds me a bit of chimichurri. **Note Well:** The wine is *exceptionally* locked up (closed for business) for several minutes after opening, and will benefit enormously from decanting or even just sitting a half hour in a large glass; this is a great portent of the wine's great ageing potential. A most successful vintage for Bien Nacido Syrah.

¹ It's my own personal (unproven) theory that the clone of syrah planted in the X block (the "Estrella River clone") may in fact be identical to "serine," the aromatic syrah variant of Côte Rôtie. The rub is that Serine only really expresses its unique qualities when grown on very cool sites, which of course accurately describes Bien Nacido very well.

² This wine calls out (bleats?) for roasted lamb.



VITAL STATISTICS

Blend: 100% syrah

Vineyard: Bien Nacido

Appellation: Santa Maria Valley

TA: 5.7 g/L

pH: 3.80

Alcohol by Volume: 13.3%

Production: 843 cases

Serving Temperature: 55-60° F

Ccellaring: 3-15 years from release
(Nov. 2012)

SUGGESTED PAIRING:

SMOKED FINGERLING POTATOES, POTTED *with* CHIVES

Recipe graciously provided by Le Cigare Volant Executive Chef, Ryan Shelton

1 pound fingerling potatoes, halved

Oil for frying

Salt to taste

Smoked salt for finishing

Malt vinegar to taste

1 egg yolk

Juice of 2 lemons

1 cup grapeseed oil

1 clove garlic, chopped

1 bunch chives, chopped



Photo: Nathaniel Munoz

Fry the fingerling potatoes at 325° until tender and lightly browned. To make aioli, whisk egg yolk with garlic, lemon juice and chives. Slowly drizzle in oil until thick and finish with salt to taste. To serve, place aioli in ramekin. Deep fry fingerling potatoes at 375° until brown and crispy. Top aioli with potatoes, sprinkle smoked salt and malt vinegar, serve.

Serve with a glass of 2009 Syrah “Bien Nacido, X-Block.”

BONNY DOON VINEYARD

CLUB NEWSLETTER · NOVEMBER 2012

