



**THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "FAUVE" SYRAH
SANTA BARBARA COUNTY**

the Fauvists were a school of Post-Impressionist painters (Matisse, the most famous among them) whose style might be best described as neo-primitive. they endeavored toward a heightened sense of pictorial expression through the use of intense color, pure form & abstraction as ways of directly bringing emotions, ideas & the artist's hand into the picture.

translated from the French, "fauve" means wild beast. the term was coined as a sardonic insult by an art critic in reference to the wild brush strokes & "orgy of tones" he observed in in the young artists' works exhibited at the Salon

d'Automne in 1905. it also likely referred to the fantastical wild animals inhabiting the brilliantly eccentric jungle paintings of an older artist in that exhibit, Henri Rousseau, aka "The Douanier," who was not technically in the movement but was a completely self-taught, "naïve," or truly "primitive" artist, just doing his own thing without precedent or fanfare.

at CCGP, we feel very akin to the Fauves as well as "The Douanier" Rousseau – we take a painterly approach to our wines & we paint from the heart & the palate; we use primitive methods, many of them self-styled & self-taught; yet we also have the benefit of all the great winemakers, scientists, artists & mentors who have blazed a trail of enlightenment before us. "wine is always a Group Project," & we have used the resulting progression of tools, technology & knowhow to extend our very primitive/simple/pure/somewhat abstract practices into a modern context, as well as, it is to be hoped, ecstatic expressions of wine/space/time/varietaal...

perhaps, The Douanier said it best himself: "when i go into the glass houses & i see the strange plants of exotic lands, it seems to me that i enter into a dream."

TASTING NOTES

welcoming on the nose/a wild beast on the palate!

deep aromas of tar/liquid thyme/menthol/black & white pepper/macerated wild dark berries/ licorice/dried sweet grass/wet stones & fresh moss/minerals/pheromones/ethereal floral perfume

a soft/plush/opulent entry/beautiful textures/enveloping the mouth with wild red fruit aromas/ incense & Indian spice/cumin & pink peppercorns/the tone shifts to purple/then deeper purple/gaining in concentration & complexity/bright acidity cutting through velvet tannins/creating tension, extension & a sense of precision in the mouthwatering, highly satisfying glow that recedes ever so slowly beyond the horizon

WINEMAKING

- 100% SYRAH (THOMPSON VINEYARD (OWN-ROOTED ESTRELLA CLONE))
- 100% NATIVE/AMBIENT FERMENTATION
- 120 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 24 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {18 MONTHS ON THE GROSS LEES}
- 15.4% ALC./3.47 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 41 CASES (12/750ml) + 12 MAGNUMS (1.5L) PRODUCED