



**THE CENTRAL COAST GROUP PROJECT (CCGP)**  
**2013 "BEHIND THE PURPLE DOOR" SYRAH**  
**SANTA BARBARA COUNTY**  
**(DOCUMENTARY SERIES)**

curiously, a river nymph haunted the winery during the 2013 harvest. she only came out in the middle of the night when nobody was around but was caught on surveillance camera frolicking, dancing & singing in the fermentation bins. no one could tell whether she was reenacting some bacchanal she had attended in the ancient past, or just trying to help out with the punch downs because we were understaffed that year & looked so tired all the time. either/or, her highly spirited performance contributed to a bodaciously delicious Syrah! & we thank her for that!

[EPILOGUE.] it was later decided that this surveillance footage was simply too good to sit on. cutting the highlights together, we produced an extremely tasteful, yet adult-rated documentary called "Behind the Purple Door." we never caught the river nymph's name, so we dubbed her "Estrella Rivers" after the sexiest Syrah clone ever cultivated in a nursery. it was an epic doc! perhaps on the same level as werner herzog's "The Great Ecstasy of Woodcarver Steiner." however, the fates didn't have very ambitious plans for it. the VHS master & all the accompanying surveillance footage mysteriously disappeared from a U-Haul truck during our winery move. now all that remains is the movie poster & the wine. we believe that these will soon disappear as well.

**TASTING NOTES BY ANTONIO GALLONI**

"The 2013 Syrah Behind the Purple Door is rich, deep and luscious, all while retaining the mid-weight feel and structure that is such a signature of these wines. A rush of blueberry jam, lavender, spice, menthol and black pepper all infuse this mid-weight, succulent Syrah. The 2013 finishes with notable freshness and energy."

**WINEMAKING**

- 100% SYRAH
- 20% WHOLE CLUSTER
- 100% NATIVE/AMBIENT FERMENTATION
- 101 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 30 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {24 MONTHS ON THE GROSS LEES}
- 16% ALC./3.45 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 120 CASES (12/750ml) + 24 MAGNUMS (1.5L) PRODUCED