



## 2012 Vintage Syrah

### Red Mountain AVA – Washington State

#### Tasting Notes

Ripe black cherry, plum and raspberry aromas follow through on the palate. Flavors of ripe blackberries, plums and mineral carry through with fine grained tannins on the finish.

#### Vintage

A return to another “classic” Washington growing season. Bud break occurred slightly later than usual, but a warming trend beginning in late June carried through October for optimal ripening.

#### Vineyard

Heart of the Hill	96%	Red Mountain AVA
Olsen Brothers	4%	Yakima Valley AVA

#### Composition

Syrah	96%
Counoise	2%
Grenache	2%

#### Winemaking

Grapes were destemmed and crushed, retaining 90% whole berries. Cold soaked for 48 hours, allowed to ferment with indigenous yeast. Hand punchdowns for 10–26 days depending on lots. Aged for 28 months in 100% French Oak barrels, 82% New.

#### Technical Data

TA	6.8 g/L
pH	3.80
Alcohol	14.5%
RS	0.02 g/L
MA	0.05 g/L
Yeast Strain	Indigenous
Cases Produced	140