



PURPLE STAR

2009 Vintage Syrah Silver Label

Columbia Valley-Washington State

Tasting Notes

Dark berries, plum, cedar and graphite aromas lead to black raspberry, pepper and smoke. Followed up by moderate acid structure and fine grained tannins.

Vintage

Harvest began about a week later than normal but easily caught up with great weather lasting in to September. Ideal warm season with lots of sun but not too hot, which helped to retain natural fruit acidity

Vineyard

Olsen 100% Yakima Valley
Edythe Mae Vineyard

Winemaking

Grapes were destemmed, retaining 90% whole berries.
Hand punchdowns for 10-17 days depending on lots. Aged for 24 months in 100% French Oak barrels, 50% New.

Technical Data

TA	6.41 g/L
pH	3.74
Alcohol	14.5%
RS	0.03 g/L
MA	0.05 g/L
Yeast Strain	SIHA 10, SYRAH
Cases Produced	133