



2013 Vintage Syrah

Columbia Valley-Washington State

Tasting Notes

Black berries, plum and smoke aromas lead to black raspberry and pepper. Followed up by moderate acid structure and fine grained tannins, this wine will age well but is very approachable now.

Vintage

Bud break occurred much earlier than normal, with above average temperatures leading through mid September. At this point we experienced a period of cooler temperatures extending harvest in to early November with well balanced ripeness.

Vineyard

Weinbau	96%	Wahluke Slope AVA
Olsen	4%	Yakima Valley AVA

Composition

Syrah	96%
Counoise	2%
Grenache	2%

Winemaking

Grapes were destemmed and crushed, retaining 80% whole berries. Hand punchdowns and pumpovers for 8-14 days depending on lots. Aged for 20 months in 100% French Oak barrels, 6% New.

Technical Data

TA	4.8 g/L
pH	3.84
Alcohol	14.5%
Yeast Strain	D254, Native, Syrah
Cases Produced	1084