

2017 LES COLLINES VINEYARD SYRAH

VINIFICATION. This Syrah fruit was completely destemmed and co-fermented with 10% whole-cluster Viognier . After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 24 hours, and then transferred to French oak barrels (25% new) for 24 months of aging. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2016/2017 winter in Walla Walla brought cold temperatures and ample moisture. A cooler spring gave way to a warmer summer and typical autumn. Moderate temperature allowed us to wait for phenolic ripeness. We harvested both the Syrah fruit from Les Collines Vineyard and the Viognier from Dineen Vineyard on September 30th. We were delighted that they ripened at similar paces and could be harvested the same day for co-fermentation.

IMPRESSIONS:

AROMAS - Orange peel, lavender, violets, boysenberry, plum, and brown sugar.

TASTE - Blueberry, plum, and cherry.

LENGTH - A bright attacks leads to a densely-packed tannic matrix that lingers for nearly a full minute.

AVA - Walla Walla
Vineyard(s) - Les Collines/Dineen
Avg. Vine Age - 19 yrs
Harvest Date - September 30th
Brix at Harvest - 23.5(S)/22.5(V)
Alcohol - 14.2%
pH - 3.64
TA - 5.8 g/L
Closure - Diam 5
Cooperage: French (25% new)
Bottled - October 25th 2019
Cases Produced - 95

