



# 2017 SYRAH

## COLUMBIA VALLEY

<b>Varietal Composition:</b>	100% Syrah
<b>Appellation</b>	Columbia Valley
<b>Bottled:</b>	September 18, 2018
<b>Technical Data:</b>	Alc. 14.5% by vol; RS: 0.01; TA: 5.82 g/l; pH 4.02
<b>Cases Produced:</b>	1550
<b>Production &amp; Aging:</b>	Aged 20 months in 50% new French Oak

### THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varietals that need more time to age on the vine. In white varietals, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

### THE VINEYARD

Sourced from our collection of award-winning vineyards in Washington state's Columbia Valley AVA.

### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. Each lot was fermented separately and then blended before bottling to allow the tannins to meld together. To craft this wine, only the free run juice was collected and no press fraction was blended. The wine was then barrel aged for 20 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months the wine was racked off the lees for clarity before blending and bottling.

### TASTING NOTES

Youthful fruit aromas meld into candied fruits and ripe plum on the nose. The palate drifts into milk chocolate, tea and smoky wood with a concentrated fruit finish and chewy tannins.

### AWARDS

*Pacific Northwest Winery of the Year*  
Wine Press Northwest, 2015

*Winery of the Year*  
San Francisco International, 2014

*Top 10 Winery of the World*  
World Association of Wine Writers & Journalists, 2014

*Winemaker of the Year*  
INDY International, 2019, 2018 & 2013

