

2012 SYRAH COLUMBIA VALLEY

WINEMAKER COMMENTS:

"This Syrah reveals rich impressions of blueberry and plum fruit with subtle notes of chocolate and smoke. Soft luscious tannins and sweet oak flavors lead to a smooth finish."

- JOY ANDERSEN, WINEMAKER

VINTAGE

- AFTER TWO COOLER-THAN-AVERAGE VINTAGES, THE 2012 GROWING SEASON WAS QUITE TEMPERATE IN COMPARISON.
- THE COLUMBIA VALLEY EXPERIENCED THE SECOND COLDEST JUNE, ONE OF THE WARMEST AUGUSTS, AND VIRTUALLY NO RAINFALL FROM THE END OF JUNE TO THE END OF HARVEST.
- THE FIRST HEAVY FROST OF THE SEASON DID NOT OCCUR UNTIL MID-NOVEMBER ALLOWING AMPLE TIME TO HARVEST THE RECORD CROP IN.

VINEYARDS

- COLUMBIA VALLEY VINEYARDS ARE LOCATED EAST OF THE CASCADE MOUNTAINS AND RECEIVE JUST 6-8 INCHES OF RAINFALL ANNUALLY.
- SOILS ARE DEEP AND SANDY WITH LOW WATER-HOLDING CAPACITY AND ARE NUTRIENT POOR, WHICH ENCOURAGES FRUIT DEVELOPMENT RATHER THAN VINE GROWTH.
- WARM, SUNNY DAYS AND COOL EVENING TEMPERATURES CREATE IDEAL CONDITIONS FOR INTENSE AROMAS, FLAVOR, AND ACIDITY DEVELOPMENT IN THE RIPENING GRAPES.

WINEMAKING

- GRAPES WERE CRUSHED AND ALLOWED TO SOAK ON THE SKINS FOR 48 HOURS, EXTRACTING COLOR AND TANNIN BEFORE FERMENTATION WAS INITIATED WITH D254 YEAST. GENTLE PUMP OVERS EXTRACTED COLOR AND TANNINS THREE TIMES PER DAY.
- AFTER 6 DAYS ON THE SKINS, THE WINE WAS PRESSED OFF AND PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION. MALOLACTIC FERMENTATION WAS THEN INITIATED.
- THE WINE WAS AGED FOR 11 MONTHS IN FRENCH AND AMERICAN OAK BARRELS.



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BLEND: OVER 98% SYRAH