



2013 COUGAR VINEYARD SYRAH

WAHLUKE SLOPE

LIMITED RELEASE



WINEMAKER'S NOTES

"FROM TIME TO TIME WINES CAN EFFORTLESSLY BECOME GENUINE ARCHETYPES OF STYLE AND PLACE. FROM ITS INFANCY AT HARVEST TO ITS MATURITY IN THE BOTTLE, THIS WINE FROM THE COUGAR VINEYARD STOOD OUT AS A SHINING EXAMPLE OF EVERYTHING I LOVE ABOUT WAHLUKE SLOPE SYRAH - AN INTRICATE INTERPLAY OF RICH FRUIT, SUBTLE SPICINESS, SMOOTH WEIGHTY TANNINS, AND A LONG COMPLEX FINISH."

BRIAN C. MACKEY
WINEMAKER

VINTAGE

- The 2013 growing season was warm and consistent, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

- 100% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds and complex Rhone based varietals.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.
- Of all areas that seem to mimic the climate and soils of the Rhone Valley, our Wahluke Slope does a great job, producing Rhone varietal based wines of strength and complex character.

WINEMAKING

- Ripe grapes were destemmed and thoroughly sorted on a new grape receiving system that softens tannins and improves mouthfeel and varietal expression.
- Daily gentle pumpovers helped extract optimal flavor and color during fermentation and a variety of yeasts helped maximize complexity.
- Aged in 18% New American Oak and 82% Neutral Oak for 18 months.

TECHNICAL DATA

TOTAL ACIDITY	0.56G/100 ML
pH	3.95
BLEND	100% SYRAH
% ALCOHOL	14.6%
CASES PRODUCED	950