## 2014 Reserve Syrah

## Coyote Canyon Vineyard \| Horse Heaven Hills

## Growing Season

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.


## Vineyard

- Coyote Canyon Vineyard is located in the heart of the Horse Heaven Hills Appellation. The blocks Syrah 99 and Syrah 01 were planted on the southern exposed slopes of the vineyard, one of the highest in the appellation.
- Syrah has an affinity for the region's warm daytime temperatures during summer months and cooler temperatures during the ripening season. Lower temperatures during ripening concentrate aromatics and enhance complexity.
- The region's low rainfall and high wind pressure yields concentrated fruit with depth and varietal expression.


## Vinification

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into stainless steel tanks. A twice-daily pumpover regime was used to extract color and flavors.
- The wine was then placed into a combination of new and neutral barrels to finish malolactic fermentation and then aged in these barrels for 19 months.
- The final blend was created just prior to bottling.

| Appellation | $\bullet$ Horse Heaven Hills |
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| Vineyards | $\bullet$ Coyote Canyon |
| Blend | $\bullet 96 \%$ Syrah, $4 \%$ Grenache |
| Alcohol | $\bullet 14.5 \%$ |
| TA | $\bullet 0.62 \mathrm{G} / 100 \mathrm{ML}$ |
| PH | $\bullet 3.82$ |
| CASES CRAFTED | $\bullet 600$ |



TASTING Notes
"This Rhone style Syrab delivers rich aromatics of buckleberry, lavender and smoke that capture the essence of Syrah from this region. Replete flavors of supple blueberry and plum lead to a distinctive blueberry finish and refined, ripe tannins."


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[^0]:    Juan Muñoz Oca - Columbia Crest - Winemaker

