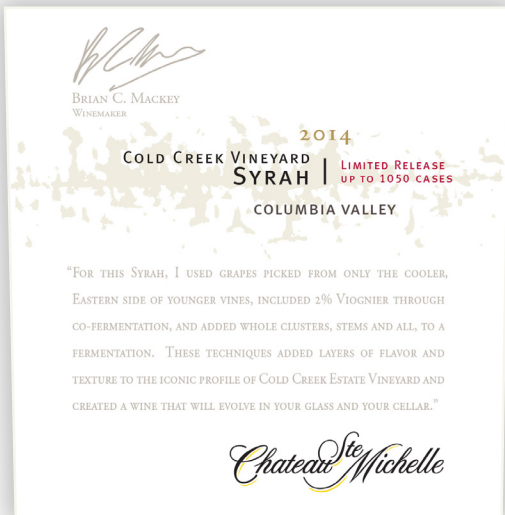




2014 COLD CREEK VINEYARD SYRAH

COLUMBIA VALLEY
LIMITED RELEASE



WINEMAKER'S NOTES

"FOR THIS SYRAH, I USED GRAPES PICKED FROM ONLY THE COOLER, EASTERN SIDE OF YOUNGER VINES, INCLUDING 2% VIOGNIER THROUGH CO-FERMENTATION, AND ADDED WHOLE CLUSTERS, STEMS AND ALL, TO A FERMENTATION. THESE TECHNIQUES ADDED LAYERS OF FLAVOR AND TEXTURE TO THE ICONIC PROFILE OF COLD CREEK ESTATE VINEYARD AND CREATED A WINE THAT WILL EVOLVE IN YOUR GLASS AND YOUR CELLAR."



BRIAN MACKEY,
WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color. The site's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- The fruit was left on stems and fermented with whole clusters intact, providing fine structure and added complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged 18 months in a combination of 26% new French oak, 17% new American oak, 49% neutral oak barrels and 8% Neutral oak Puncheons.

TECHNICAL DATA

TA	0.53 G/100 ML
pH	3.80
BLEND	98% SYRAH, 2% VIOGNIER
% ALCOHOL	14.8%
CASES PRODUCED	1,050