

## COMPONENT COLLECTION

## 2015 SYRAH

## RED MOUNTAIN

A partnership between Marchesi Antinori of Tuscany and Chateau Ste. Michelle of Washington, Col Solare's mission is to unite the unique winemaking cultures of these two esteemed regions to produce world-class wines from the best fruit in Red Mountain.

The Component Collection is produced in limited quantities in select vintages using single varieties that display interesting character and exceptional quality.

VINTAGE The 2015 vintage was one of the warmest growing seasons on record in Washington state. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS 400% Col Solare Estate

**APPELATION** Red Mountain

WINEMAKING Harvest began for Syrah on September 8th, with grapes full of dark fruit flavor and sweet silky tannins. After sorting, grapes were gently crushed, with lots fermented separately on the skins for an average of 45 days. Both small bin and barrel fermentation was used with primarily punch down style maceration techniques to extract the best flavors without harsh tannins. The wine was removed from the skins and placed into new French oak barrels for malolactic fermentation and aging. Racking occurred every three months for the first year of the 47-month aging period, every four months afterwards. Bottled unfined and unfiltered.

WINEMAKERS' NOTES Aromas of blackberry, boysenberry, espresso and spice introduce this rich and powerful wine.

Lingering flavors of berry, caramel, and cola lead to a seductive, silky finish.

– Darel Allwine, Winemaker



THE BLEND 98% SYRAH, 2% CABERNET SAUVIGNON

TECHNICAL DATA

TA: 0.53 G/100ML

PH: 3.90

ALCOHOL: 15.0%

CASE PRODUCTION: 159

