

2015 SYRAH COLUMBIA VALLEY

WINEMAKER COMMENTS:

"Deep black fruits aromas like plum and blueberry on the nose with lingering notes of chocolate and smoke. Soft luscious tannins and sweet oak flavors on the palate lead to a long smooth finish."

— JOY ANDERSEN, WINEMAKER

VINTAGE

- THE 2015 VINTAGE IN WASHINGTON STATE WAS ONE OF THE WARMEST GROWING SEASONS ON RECORD.
- WARM TEMPERATURES PREVAILED THROUGHOUT THE SPRING AND SUMMER MODERATING SLIGHTLY INTO FALL AND EXTENDING AN EARLY HARVEST.
- OVERALL, 2015 SAW FAVORABLE GROWING CONDITIONS, PRODUCING OPTIMAL RIPENING ACROSS VARIETIES AND YIELDING OUTSTANDING WINES THROUGHOUT THE REGION.

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 AROMA, 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.
- AFTER 6 DAYS ON THE SKINS, THE WINE WAS PRESSED OFF AND PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION.
- THE WINE WAS AGED FOR 17 MONTHS IN FRENCH AND AMERICAN OAK BARRELS.



Item #114 @2017 Snoqualmie Vineyards, Paterson, WA 9934