

2016 RESERVE SYRAH

COYOTE CANYON VINEYARD | HORSE HEAVEN HILLS

ABOUT THIS WINE

The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.

GROWING SEASON

- ▶ The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15–November 15).
- ▶ Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARDS

- ▶ 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 warmer days during summer months and coolness 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

- ▶ Hand-picked grapes were destemmed, sorted and placed into tanks. A twice-daily pumpover regime was used to extract color and flavors.
- ▶ The grapes were cold soaked for two days prior to fermentation to help extract color and flavor from the grape skins without extracting too much tannin.
- ▶ Initial fermentation occurred in a mixture of small stainless steel and concrete tanks to help the grapes express themselves in different ways to bring complexity to the final blend.
- ▶ Lots were kept separate and placed into 36% new French oak barrels. Aging occurred for 18 months, with blending happening just prior to bottling.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ COYOTE CANYON

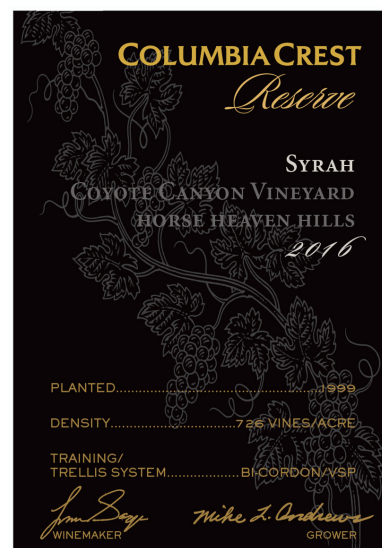
BLEND ▶ 95% SYRAH, 5% VIOGNIER

ALCOHOL ▶ 15.5%

TA ▶ 0.59 G/100ML

PH ▶ 3.79

CASES CRAFTED ▶ 606



TASTING NOTES

“This Syrah is like a fathomless black hole of condensed fruit and smoky spices densely rich with aromas of smoked blackberries and blueberries hinting of BBQ. Resilient tannins give it a girth that holds up to its weight and unctuous character. Suitable for drinking now but will evolve with time.”

LAURA SORGE ▶ COLUMBIA CREST ▶ WINEMAKER