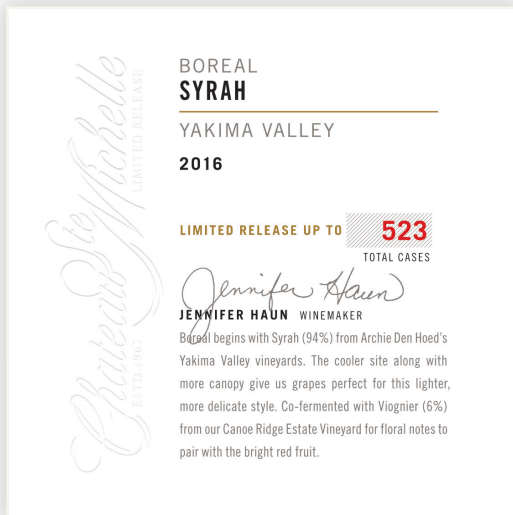




2016 BOREAL SYRAH

Yakima Valley

Limited Release



TECHNICAL DATA

TA	0.54 g/100 ml
pH	3.89
Blend	94% Syrah, 6% Viognier
% Alcohol	15.0%
Cases produced	523

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes, and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- 94% of the fruit was sourced from our Yakima Valley vineyards for bold and structured Syrah.
- 6% of the fruit was sourced from Horse Heaven Hills for elegant and crisp Viognier.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

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.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- For select lots, a classic Northern Rhone technique referred to as 'co-fermentation' was employed, whereby small amount of whole cluster Viognier grapes were added to the Syrah grapes and fermented together.
- Aged for 18 months in French oak; 3% new.

TASTING NOTES

"Boreal begins with Syrah (94%) from Archie Den Hoed's Yakima Valley vineyards. The cooler site, along with more canopy, give us grapes perfect for this lighter more delicate style. Co-fermented with Viognier (6%) from our Canoe Ridge Estate Vineyard for floral notes to pair with the bright red fruit."

Jennifer Haun
Jennifer Haun
Winemaker