



TA: 0.56 g/100mL

PH: 3.85

ALCOHOL: 14.8%

BLEND:

94% Syrah, 4% Viognier

SNIPES MOUNTAIN

2016 Limited Release Snipes Mountain Syrah

VINTAGE NOTES

- 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.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARD NOTES

- Snipes Mountain became Washington's 10th official AVA in 2009.
- The area encompasses 4,005 acres of rocky soil within the boundaries of the Yakima Valley AVA.
- The unique quality of Snipes Mountain comes from an elevated topography and unique soils not found elsewhere in the Yakima Valley AVA.

WINEMAKING NOTES

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged for 18 months in 17% New French oak and 4% New American oak.

TASTING NOTES

“Surrounded by a moat of hops, apples, and cherries, the vineyards of Snipes Mountain stand up amongst the rest of the landscape. Select rows from an exposed ridge were hand-picked and co-fermented with Viognier to produce a lifted, jammy wine with velvet tannins and a rich finish.” – Leah Adint, winemaker