



## 2016 SYRANO SYRAH

Rattlesnake Hills

Limited Release



### TECHNICAL DATA

TA	0.59 g/100 ml
pH	3.69
Blend	99% Syrah, 1% Viognier
% Alcohol	14.0%
Cases Produced	502

### 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

- 92% of the fruit was sourced from Rattlesnake Hills in the Yakima Valley. The remaining amount came from Snipes Mountain, Yakima Valley, Wahluke Slope and Horse Heaven Hills.
- Rattlesnake Hills' sunny days and cool evenings create ideal conditions for intense aroma and flavors in the developing grape.
- The fruit was picked from a cooler site which allows for extended hang time and full flavor development.

### WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- Aged 18 months in 100% French Oak, 19% new to add complexity and weight.

### TASTING NOTES

“Paralleling the famous play, Syrano showcases Syrah as a fresh, delicate, romantic wine; a departure from the traditional heavyweight for which the variety is best known. Whole cluster fermentation in concrete gives high tone red fruit, fine tannins and focused palate. Don't worry, there's plenty of panache!”

Leah Adint  
Winemaker