



2016 "THE PUNDIT" SYRAH HORSE HEAVEN HILLS

SEE SYRAH THROUGH OUR EYES. DISCOVER A WINE THAT DEFIES CONVENTIONAL WISDOM, ANNOUNCING TO THE WORLD THAT IT'S TIME TO TAKE FLIGHT ON THE WINDS OF CHANGE, LEAVE OLD NOTIONS BEHIND, AND EXPERIENCE SOMETHING TRULY REVOLUTIONARY. THE HORSE HEAVEN HILLS SYRAH REPRESENTS BOTH A REGION AND A WINEMAKING TECHNIQUE THAT ARE COMPONENTS OF THE PUNDIT SYRAH'S FINAL BLEND. YOU'LL NEVER LOOK AT SYRAH THE SAME WAY AGAIN.

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.

WINEMAKING

This wine was fermented with 33% whole clusters. The inclusion of stems during fermentation contributes earthy, savory aromas and flavors that perfectly complement the pure fruit character of the grapes. To further enhance these complexities, this wine also underwent extended maceration.

After fermentation, the majority of young wine was placed into neutral French large barrels called puncheons for aging, with the remaining wine aged in tight-grained new French oak puncheons. The use of neutral and tighter-grained barrels helps to preserve the unique character of the wine itself. The use of puncheons allows the natural characteristics of the fruit to shine.

The choice of this unique wine to highlight a Pundit component was a true collaboration between Bob Bertheau, Michel Gassier and Philippe Cambie, combining their decades of experience to produce a wine that demonstrates why Washington State is one of the best growing regions in the world for Syrah.

WINEMAKERS' NOTES

The color is purple with ruby highlights. The whole clusters provide a complex tension of savory soy and chocolate with cardamom and spice. Bright cherry fruit with robust structure and palate weight give way to a long smooth finish.



APPELLATION

Horse Heaven Hills

BLEND

100% Syrah

AGING

Aged for 13 months in oak;
70% in neutral French oak, 30% in new
French oak and 100% of oak in 500L
puncheons

TECHNICAL DATA

pH: 3.78
TA: 0.64 g/100mL
Alcohol: 14.5%
Bottling Dates: December 18, 2017
Cases Produced: 130