



2016 "THE PUNDIT" SYRAH YAKIMA VALLEY

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 YAKIMA VALLEY 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 co-fermented 8% whole cluster Viognier. The inclusion of stems during fermentation contributes earthy, savory aromas and flavors that perfectly complement the pure fruit character of the grapes. And, the inclusion of Viognier locks in color and adds vibrant floral aromas and flavors.

After fermentation, the young wine was placed into neutral French oak barrels for aging. The use of neutral and tighter-grained barrels helps to preserve the unique character of the wine itself.

The choice of this unique wine to highlight a Pundit component was a true collaboration of winemakers 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 very deep purple with ruby highlights. Bright boysenberry fruit is complemented by light floral notes and minty spice. A fresh, smooth mouthfeel and a long weighty finish combine with vibrant high-tone red fruit.



APPELLATION

Yakima Valley

BLEND

92% Syrah
8% Viognier (co-fermented with Syrah)

AGING

Aged for 13 months in oak;
100% in neutral French oak barrels

TECHNICAL DATA

pH: 3.91
TA: 0.54 g/100mL
Alcohol: 14.5%
Bottling Dates: December 18, 2017
Cases Produced: 107