



TA: 0.63g/100mL

PH: 3.89

ALCOHOL: 14.8%

BLEND: 93% Syrah, 7% Viognier

CASE PRODUCTION:

1078

## COLUMBIA VALLEY

# 2017 Limited Release Boreal Syrah

### VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARD NOTES

- 64% of the fruit was sourced from our Yakima Valley vineyards for bold and structured Syrah.
- 6% of the fruit was sourced from Canoe Ridge Estate vineyard 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 NOTES

- Ripe grapes were destemmed with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes.
- A classic Northern Rhone technique referred to as 'co-fermentation' was used on Viognier and Syrah to ferment whole cluster together.
- Aged for 18 months in 25% New French oak.

### TASTING NOTES

"This wine is a beautiful ensemble of Old World wine making flare. With 7% co-fermented Viognier, this Syrah is elegant and floral with aromas of dried red fruits, honeysuckle and cedar. The palate is a balance of complex bright red fruits, lifted texture and spice followed by a vibrant, savory finish." – Holly Wells, winemaker