



COLUMBIA VALLEY 2017 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

- Sourced from vineyards in the Wahluke Slope, Horse Heaven Hills, Columbia Valley, Rattlesnake Hills and Yakima Valley AVAs.
- Syrah is well suited to eastern Washington's long, warm growing season, resulting in ideal ripeness and complexity.

WINEMAKING NOTES

- A combination of pumpover and delestage maceration techniques were used to bring out Syrah's color and flavor while preserving the soft tannins.
- Aged for 15 months in 10% new French and 13% New American oak barrels.

RECOMMENDED FOOD PAIRINGS

- Foods: beef, grilled salmon, strongly flavored cheeses Herbs: basil, oregano, rosemary, thyme

TASTING NOTES

"The Columbia Valley Syrah is a soft, jammy Syrah made in an approachable and fruit forward style. This is an enjoyable, easy-to-drink red." - Bob Bertheau, Winemaker

TA: 0.57 g /100 ml

PH: 3.84

ALCOHOL: 13.5%

BLEND:

98% Syrah, 2% Viognier