



TA: 0.55g/100 mL

PH: 3.91

ALCOHOL: 14.8%

BLEND:

98% Syrah, 2% Viognier

YAKIMA VALLEY

2017 Limited Release Syrano 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

- 63% 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 grate.

WINEMAKING NOTES

- Ripe grapes were destemmed and went through natural yeast fermentation.
- Aged 15 months in 100% New French Oak, 13% new to add complexity and weight.

TASTING NOTES

“Syrah might be my favorite red variety – it proudly trumpets its *terroir*, and also responds to any technique orchestrated by the winemaker. I chose three cool Yakima Valley vineyards that retain acidity and fresh red fruit, and treated each with Viognier co-fermentation or whole cluster additions. – Leah Adint, winemaker