



ALCOHOL: 14.5%

**BLEND:**

Syrah and a small amount of Viognier.

COLUMBIA VALLEY

## 2018 Grand Estates Syrah

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Fruit for the Syrah was harvested from premier vineyard sites in the Columbia Valley including the Wahluke Slope and Horse Heaven Hills.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

WINEMAKING NOTES

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of viognier grapes for 6-10 days.
- A twice-daily pumpover regime gently extracted color, aromas and flavors.
- The wine aged for approximately 14 months in older and new oak barrels, both French and American.

RECOMMENDED FOOD PAIRINGS

- Pork Tenderloin, Grilled Salmon, Soft Cheeses.

TASTING NOTES

Elegant smoky tones lead to notes of concentrated berry, raspberry, boysenberry, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits.