



## HORSE HEAVEN HILLS

## 2018 Reserve Syrah Coyote Canyon Vineyard

## 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, while cool Washington nights helped maintain crisp natural acidity.

## VINEYARD NOTES

- The blocks Syrah 99 and Syrah 01 were planted on the southern exposed slopes of the vineyard, one of the highest in the appellation.
- Syrah has an affinity for the region's warmer days during summer months and coolness during the ripening season.
- The region's low rainfall and high wind pressure yields concentrated fruit with depth and varietal expression.

## WINEMAKING NOTES

- Hand-picked grapes were destemmed and placed into tanks. The grapes were cold soaked prior to fermentation to help extract color and flavor.
- Initial fermentation occurred in small open-top stainless-steel tanks. A twice-daily pumpover regime was used to extract color and flavors.
- Lots were kept separate and placed into 20% new French oak barrels. Aging occurred for 20 months, with blending happening prior to bottling.

## TASTING NOTES

A push of marionberry on the nose leads the wine to a lightly herbal, butterscotch, and cocoa finish with elegant tannins.

TA: 0.62 gm/100mL

PH: 3.72

ALCOHOL: 14.9%

BLEND: Syrah

CASE PRODUCTION:

150