



YAKIMA VALLEY

2018 Limited Release Boreal 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

- 54% of the fruit was sourced from our Yakima Valley vineyards for bold and structured Syrah.
- 32% of the fruit was sourced from Canoe Ridge Estate vineyard for elegant and crisp Viognier.
- 14% of the fruit was sourced from Anna Marie Vineyard in the Walla Walla Valley AVA.

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 30% new French oak and 70% neutral French oak.

TASTING NOTES

"Boreal reflects elegance and structure. This Syrah was co-fermented with 3% Viognier, sourced from Archie Den Hoed Vineyards (54%) Canoe Ridge Estate Vineyard (32%) and Anna Marie Vineyard (14%). Specific to cooler sites, this wine showcases lifted floral notes, vibrant red fruits and delicate tannins." -Holly Wells, winemaker

TA: 0.48 g/100mL

PH: 3.90

ALCOHOL: 14.9%

BLEND:

97% Syrah, 3% Viognier