



COLUMBIA VALLEY

2018 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

- Sourced from vineyards in the Yakima Valley, Horse Heaven Hills, Columbia Valley, Snipes Mountain and Wahluke Slope 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 11% new French and 10% 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: 0.53 g/100mL

PH: 3.87

ALCOHOL: 13.5%

BLEND:

99% Syrah, 1% Viognier