



WALLA WALLA VALLEY

## 2018 Corkrum Syrah

VINTAGE NOTES

- The 2018 vintage at Spring Valley was extremely compressed over a 4-week period.
- The winter was somewhat warm compared to 2017. Spring was very wet and summer was very hot and dry contributing to low yields.
- Occasional fires in surrounding areas filtered the sunlight and delayed harvest. First pick was on September 5th and last pick was on October 8th.

VINEYARD NOTES

- Spring Valley Vineyard lies 12 miles northeast of Walla Walla, amid the picturesque wheat fields of southeastern Washington.
- The initial block of Syrah was planted in 1993 on a southern hillside facing southwest.
- The vines follow the north-south slope of the hills in vertical rows, allowing them to enjoy optimal growing conditions.

WINEMAKING NOTES

- Spring Valley Vineyard fruit is hand-picked, hand-sorted, and gently de-stemmed by gravity.
- This Syrah underwent whole berry fermentation in a mix of neutral oak puncheon 500-liter French oak barrels and Italian amphora.
- During the 10-20 day fermentation, each tank is tasted daily until the winemaker decides it is time to press using wooden cage basket presses.

RECOMMENDED FOOD PAIRINGS

- Mediterranean dishes, beef bourguignon and lamb stew.

TASTING NOTES

"The 2018 Corkrum has a very aromatic bouquet of red fruit with a hint of minerality. The palate showcases lean and pure strawberry aromas, with extremely silky tannins. This wine is assuredly a terroir driven wine." Serge Laville - Winemaker

TA: 0.59 g/100mL

PH: 3.85

ALCOHOL: 14.5%

BLEND:

100% Syrah