



TA: 0.60 g/100mL

PH: 3.84

ALCOHOL: 15.2%

BLEND: 100% Syrah

CASE PRODUCTION:

250

HORSE HEAVEN HILLS

2019 Reserve Syrah Coyote Canyon Vineyard

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages and crop yields were comparable to the past two vintages.
- The cool, early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- Despite cold winter conditions, 2019 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- This Syrah grows on northern slopes of the Horse Heaven Hill AVA.
- Exceptional draining capacity and dry conditions help achieve optimal flavor profile and ripeness.
- The wines are meticulously managed throughout the year to showcase the unique site and variety.

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.
- Lots were fermented on varying levels of stems and whole cluster to add a spicier complexity to the wine.
- Lots were kept separate and placed into 40% new French oak barrels. Aging occurred for 18 months, with blending happening prior to bottling.

RECOMMENDED FOOD PAIRINGS

- This Syrah pairs exceptionally well with braised beef, and mushroom based sauces. Hors d'oeuvres of hard cheeses and cured meats are enhanced when paired with this wine as well.

TASTING NOTES

Dark fruit aromas intertwine with spice and floral notes. A rich palate is layered with blackberries, toast and earth.