



TA: 0.56g/100mL

PH: 3.87

ALCOHOL: 14.8%

BLEND: 98% Syrah, 2% Viognier

CASE PRODUCTION:

989

COLUMBIA VALLEY

2019 Limited Release Boreal Syrah

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- 59% of the fruit was sourced from Yakima Valley vineyards for bold and structured Syrah.
- 27% of the Syrah fruit came from our Cold Creek Vineyard, one of the oldest and warmest sites in Washington.
- 12% of the fruit was sourced from Anna Marie Vineyard in the Walla Walla Valley AVA. 2% Viognier came from our Canoe Ridge Estate vineyard.

WINEMAKING NOTES

- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- A classic Northern Rhone technique referred to as 'co-fermentation' was used on Viognier and Syrah to ferment whole cluster grapes together.
- Aged for 16 months in 12% new French oak, 3% new American oak and 85% neutral French oak.

TASTING NOTES

“This vintage is 98% Syrah co-fermented with 2% Viognier. The touches of Viognier dances with floral notes and accentuates the vibrant fruit of Syrah. Aged for 16 months in French oak, this wine is adventurous, balanced and fun.” – Holly Wells, Winemaker