



RED MOUNTAIN

2019 Component Collection Syrah

ADDITIONAL NOTES

A partnership between Marchesi Antinori of Tuscany and Chateau Ste. Michelle of Washington, Col Solare's mission is to unite the unique winemaking cultures of these two esteemed regions to produce world-class wines from the best fruit in Red Mountain.

VINTAGE NOTES

- The 2019 vintage was another stellar growing season 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.
- Harvest began for Syrah on September 2nd, with grapes full of dark fruit flavor and sweet silky tannins.

WINEMAKING NOTES

- After sorting, grapes were gently crushed, with lots fermented separately on the skins for an average of 15 days.
- Small bin and barrel fermentation was used with punch down maceration techniques. Malolactic fermentation occurred in new French oak barrels.
- Racking occurred every three months for the first year of the 17-month aging period, every four months after. Bottled unfinned and unfiltered.

TASTING NOTES

"Aromas of blackberry, boysenberry, espresso and spice introduce this rich and powerful wine. Lingering flavors of berry, caramel, and cola lead to a seductive, silky finish." - Darel Allwine, Winemaker

TA: 0.56g/100mL

PH: 3.80

ALCOHOL: 14.9%

BLEND: 98% Syrah, 2% Cabernet Sauvignon

CASE PRODUCTION:

206