COLUMBIA CREST.



TA: 0.56 g/100mL

PH: 3.79

ALCOHOL: 14.5%

BLEND:

100% Syrah

columbia valley 2020 Grand Estates Syrah

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- Fruit for the Syrah was harvested from premier vineyard sites in the Columbia Valley including the Wahluke Slope and Horse Heaven Hills.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

WINEMAKING NOTES

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of viognier grapes for 6-10 days.
- A twice-daily pump-over regime gently extracted color, aromas and flavors.
- The wine aged for approximately 14 months in older and new oak barrels, both French and American.

RECOMMENDED FOOD PAIRINGS

• Pork tenderloin, grilled salmon, and soft cheeses.

TASTING NOTES

This Syrah's elegant smoky tones lead to notes of concentrated berry, raspberry, boysenberry, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits.