



BARBERA-SYRAH

HORSE HEAVEN HILLS
2020

LIMITED RELEASE UP TO **587**
TOTAL CASES

Tristan Butterfield
TRISTAN BUTTERFIELD WINEMAKER
Washington State meets Northern Italy! The 2020 Barbera - Syrah starts with classic Barbera stylings; deep color, intense cherry fruit, and lively acidity are all present. The Syrah portion is well integrated, with ripe fruit complimenting and balancing the higher-toned Barbera. The natural acidity in this wine should make it a easy pairing with many cuisines. Grilled pork is my choice!

TA: 0.70 g/100 mL

PH: 3.64

ALCOHOL: 15.2%

BLEND: 79% Barbera, 21% Syrah

CASE PRODUCTION:

587

HORSE HEAVEN HILLS

2020 Limited Release Barbera-Syrah

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- The Barbera fruit (79%) was sourced from Coyote Canyon Vineyard.
- The Syrah was sourced from the following vineyards: Coyote Canyon (15%), Archie den Hoed (3%), Olsen Brothers (2%) and Anna Marie (1%).

WINEMAKING NOTES

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and separation system designed to gently remove fruit.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 18 months in 22% new French oak, 78% neutral French oak.

TASTING NOTES

Starting with classic Barbera stylings; deep color, intense cherry fruit, and lively acidity are all present. The Syrah portion is well integrated, with ripe fruit complimenting and balancing the higher-toned Barbera. The natural acidity in this wine should make it a easy pairing with many cuisines. - Tristan Butterfield