



TA: 0.58 g/100 mL

PH: 3.88

ALCOHOL: 13.5%

BLEND:

98% Syrah, 2% Viognier

COLUMBIA VALLEY

2021 Grand Estates Syrah

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington State is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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 12 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 berries, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits. - Dane Day, Winemaker