

TA: 0.61g/100mL

PH: 3.88

ALCOHOL: 14.7%

BLEND: 100% Syrah

CASE PRODUCTION:

450

walla walla valley 2023 Nina Lee Syrah

VINTAGE NOTES

- The 2023 season started with a cool spring, followed by ideal conditions during the summer with warm days and cool nights perfect for grape maturity and flavor development.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Harvest began earlier than usual with grapes showing excellent ripe flavor profiles, natural acidity, and nice tannins.

VINEYARD NOTES

- Spring Valley Vineyard lies 12 miles northeast of Walla Walla, amid the picturesque wheat fields of southeastern Washington.
- The vines follow the north-south slope of the hills in vertical rows that allow the vines to take advantage of air drainage and sunshine.
- Every grape is tended by hand, including crop thinning, leafing, and harvesting.

WINEMAKING NOTES

- During the 10-20 day fermentation, each tank is tasted daily until the winemaker decides it is time to press using stainless steel basket press.
- The wine is transferred into barrels for secondary fermentation. The wine will be racked two more times before it is bottled.
- The wine spends about 19 months in 100% French oak puncheons .

TASTING NOTES

The 2023 Nina Lee is a deep beautiful red that reveals aromas of dry wheat and hints of plum and fig on the nose. Bright cherry flavors are complemented by its strong structure and complex minerality all captured in a cigar box finish. This Syrah will leave your mouth watering and your mind curious as it changes in your glass.