



2007 Syrah

Aromas of blackberry and cherry, with accents of eucalyptus and earth are followed by mouth-filling flavors reminiscent of dark berry jam. The long finish leaves hints of chocolate and ripe cherry on your tongue. This syrah is a classic match for rack of lamb or chops.

General Wine Data:

81 % Syrah

16 % Cabernet Sauvignon

3 % Merlot

3.73 pH

0.54 g/100ml TA

14.5 % Alcohol by
volume

Vineyard:

68 % StoneTree Vineyard, Wahluke Slope AVA

32 % Airport Ranch, Yakima Valley AVA

2007 Vintage

The 2007 growing season was ideal with a long and warm summer. Cooler conditions throughout October resulted in wines with excellent flavor concentration and full bodied mouthfeel without developing extra high Brix and resulting Alcohol content.

Winemaking:

The grapes were destemmed and gently crushed followed by a “cold soak” at 10 *C for 2-3 days. I find this technique helpful in extracting more fruit aromas and flavors enhancing complexity and a softer tannin structure.

All lots were fermented in 1 ton bins with daily manual punch downs.

Oak profile:

Aged for 22 months in American, French and Eastern European oak barrels from various coupers.

133 cases produced