

Lagana

2016 Walla Walla Valley Syrah

**Alcohol label %: 14.7 | pH: 3.66 | Acidity (TA): 6.6 | Residual Sugar (g/L): 0.0 |
Drink starting in: 2018 | ending in: 2035**



Harvest

The fruit for this wine is from two vineyards, one in the northeastern portion of the Walla Walla Valley, near the Walla Walla airport, in Palouse loess soils, and the other towards the southeast, in Walla Walla silt loam soils. I did not want the grapes to get overripe, so I picked them a bit early at the very end of September. After the fruit was picked in the mid-morning, it was destemmed into fermenters with the addition of enzymes that increase color and aroma and a SO2 and ascorbic acid blend to control oxidation. One third of the fruit was foot stomped for whole cluster fermentation. After a day of soaking on the skins, I added D254 yeast and malolactic bacteria on day four to ferment both sugar and malic acid at the same time. The wine fermented for 7 days before being pressed to barrel to finish ML. Secondary fermentation completed about a month later and SO2 was added to protect the wine from oxidation and microbiological spoilage. The wine was racked twice before being bottled on August 28th, 2018 after crossflow filtration. The wine saw 18% new American oak for 22 months.

Winemaking

A blend from two of our favorite vineyards, this Syrah is filled with aromas of dark fruits, sandalwood, and a touch of smoke on the nose. The palate is dominated by blackberry, dark cherry, plum, and tobacco. This rich and intense mix is dashed with chocolate and soft tannins on the finish. Delicious now, this will continue to drink well over the next decade. Drink now through 2035.

Bottling

100% Syrah, 71% Minnick Hills vineyard, block 4, clone 7. 29% Patina vineyard. 18% New American oak, aged for 22 months.