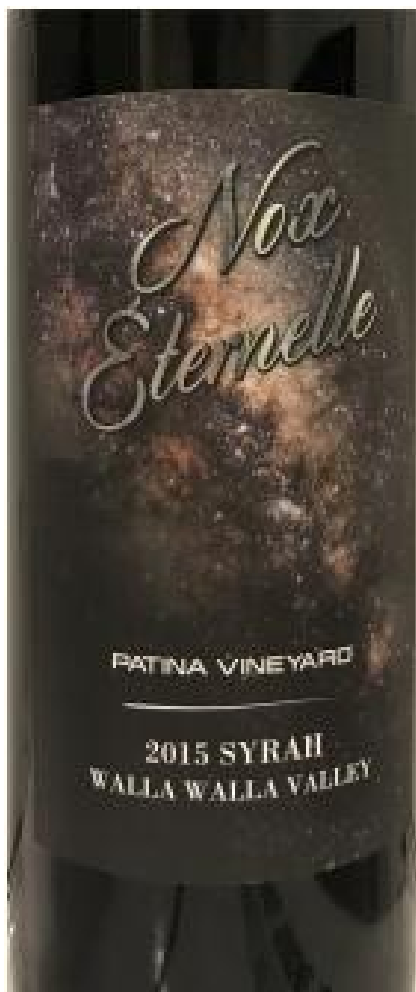




2015 Nox Eternelle Syrah

Alcohol label %: 15.3 | pH: 3.64 | Acidity (TA): 6.7 | Residual Sugar (g/L): 0.0 |
Drink starting in: 2017 | ending in: 2030



Harvest

100% Syrah, Patina vineyard, block 2. 20% New French oak, aged for 18 months.

Winemaking

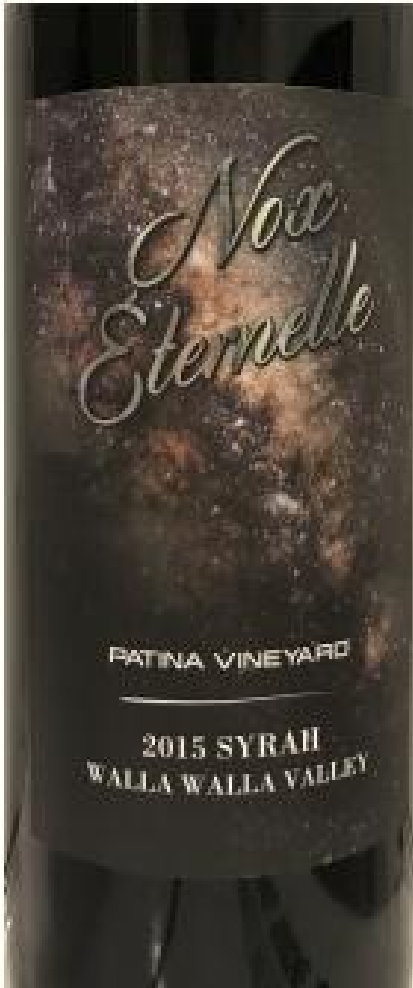
The 2015 vintage was a hot and dry one. We experienced very little rainfall in the Walla Walla Valley, and we experienced nearly two consecutive weeks over 110 degrees. The fruit for this Syrah is southeast of Walla Walla, with a shallow watertable, which means it has been dry farmed for over 20 years! It is a meatier, bolder Syrah compared to our Minnick Hills Vineyard Syrah. When harvested, the grapes were ready to be picked at nearly perfect juice chemistry at the beginning of October, the grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter topping out at a temperature in the low 90s. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on April 3rd, 2017. 20% new oak for 18 months.

Bottling

In 2015, we sourced our Syrah from Patina Vineyard, because our normal block of Syrah had suffered freeze damage over the winter. This "Nox Eternelle" designated Syrah is bold and lush, offering ample blueberry, ripe plum, cherry, and chocolate on the nose. Those aromatics blend with plum, blackberry, tobacco, and bacon fat on the palate. Complex and full in flavor, with an acidic backbone and a touch of white pepper, this wine will delight the lover

Lagana

2015 Nox Eternelle Syrah



of Australian Shiraz. 3.64 pH and 6.7 g/L of titratable acidity. Drink now through 2030. 20% new oak.