



2014 Walla Walla Valley Syrah

Alcohol label %: 13.4 | **pH:** 3.99 | **Acidity (TA):** 6.2 | **Residual Sugar (g/L):** 0.0 |
Drink starting in: 2016 | **ending in:** 2030



Harvest

100% Syrah, Minnick Hills vineyard, block 4, clone 7. 22% New French oak, aged for 18 months.

Winemaking

The fruit for this wine is from the northeastern portion of the Walla Walla Valley, near the Walla Walla airport, so I model this wine after the Northern Rhône. To that, 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 one ton plastic 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 three to ferment both sugar and malic acid at the same time. The wine fermented for 10 days before being pressed to barrel to finish ML. Secondary fermentation completed 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 April 29th, 2016 after crossflow filtration. The wine saw 22% new French oak for 18 months.

Bottling

Modeled after Cote Rotie, this wine opens with blackberry, blueberry, and black plum fruits followed by chocolate, black pepper, and licorice on the nose. On the palate, these fruits continue to dominate backed by black pepper from the 33% whole cluster fermentation and star anise and oak tannin from the 22% new French oak. Fruity in its youth, in the next couple years this wine will transform into a beauty. 3.99 pH and 6.2 g/L of titratable acidity. Drink now through 2030.