



2014 SYRAH

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

This wine greets you with aromas of blueberry preserves. Complex notes such as tea tree, coffee, sage and rosemary balance out the ripe fruit. The sleek tannins in the mouth give this wine great body and weight. The suppleness continues on into the finish. This wine is deep, dark, and brooding allowing for its many layers to open up as you enjoy.

VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur 2-3 weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

At the winery, the handpicked fruit was gently destemmed, but not crushed to try to preserve as much whole-berry as possible. We fermented the wine in a small French oak tank. The fruit was gently mixed twice daily in the oak vat. After draining the wine and pressing the skins, the wine was racked to a blend of new and used French oak barrels for malolactic fermentation. The wine was aged in barrel for 18 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Syrah
Alcohol	14.5%
T.A.	0.54 g/100 ml
pH	4.01

SENSORY INDICATOR

