

Organic Syrah

LABEL: SONOVA SAGE

AVA: COLUMBIA VALLEY

VIN: 2021



WINEMAKER'S NOTES

With a native yeast fermentation, this wine is brimming with aromas and flavors of tart cherry, blueberry, smoked meats, and hints of toasted oats.

VINEYARD SOURCING

The fruit for this wine is grown the Columbia Valley AVA. The grapes were grown under certified organic conditions with no synthetic fertilizers, pesticides, or herbicides.

GROWING SEASON

The 2021 vintage was warmer than average. We experienced extremely high temperatures in June and July. The crop was lighter than expected with smaller clusters and lower numbers of berries. Mid to late October brought rain, but fortunately for us, we were able to bring in all the fruit before the rain. Our 2021 vintage is highly concentrated and although a lighter yield year, it will be one for the books.

WINEMAKING

These grapes were machine harvested and delivered to the winery in bins. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, it was treated as an organically made product without the use of sulfites. It naturally fermented in a stainless steel tank, was drained and pressed, and barreled down for secondary fermentation. There was no yeast or malolactic bacteria added to kick start fermentation. It finished both primary and secondary with the natural yeast and bacteria from the vineyard. 100% of the wine was aged in neutral barrels for 10 months before being bottled. At the time of bottling, there were no added sulfites.

TECHNICAL NOTES

Appellation: Columbia Valley

Blend: 100% Organic Syrah

Alcohol: 13.3%

T.A: 0.51 g/100mL

pH: 4.2

Cases Produced: 21

Bottling Date: September 15, 2022