



TASTING NOTES

2005 Walla Walla Valley Looking Glass Syrah

60% Spofford Station Vineyard, Walla Walla Valley
28% Morrison Lane Vineyard, Walla Walla Valley
8% Rustic Ridge Vineyard, Yakima Valley
4% Elerding Vineyard Grenache, Yakima Valley

Production Notes

Each block of Syrah was picked when flavors, tannin development, and acidity were all judged in balanced. Harvest is always in the cool of the morning and upon arrive at the winery, the grapes are immediately destemmed and lightly kissed by the crusher wheels. After a 60 hour cold soak the Syrah grapes were inoculated with our selected yeasts for Syrah. Early in the cuvasion the must is pumped over twice a day. Half the way through fermentation we switch to punchdown twice daily. Time of pressing is determined by taste of the tannins. Only the very light press wine is kept with the free run. The Syrah finished primary and secondary fermentation in 100% used French Oak. Grenache was used to top the barrels. The wine was blended in August of 2006 and bottled in February 2007 without fining or filtration.

Brett Isenhowe's Notes

2005 was a very balanced vintage in Walla Walla. The Syrah grapes came in with excellent flavors and the "winemaking numbers" we all perfect. The nose of the Looking Glass is a melange of earthy, and briary raspberry, cherry, and blueberry with hints of smoke, woodland spices, black pepper. Across the palette the Looking Glass has a bright entry that goes into a deep ravine of black fruits and rich earth. The middle of the attack is plush with soft tannins and a coy note of acidity on the finish. I appreciate this wine more and more with every sip. Enjoy now through 2012.

History

One legend attributes the arrive of Syrah to the Rhône Valley by the Phocaeans, who brought it from Persia. Another story claiims that the Romans brought Syrah from Sicily to the Rhône in the 3rd century AD. It seems most likely that Syrah is a native French grape; the scion of two obscure wine grapes.

*"Our goal is to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste.
This goal is reached by our attention to every detail; from soil to bottle."*