

Dutchman Syrah

2015 | Yakima Valley



100% Syrah

DUTCHMAN VINEYARD

TECHNICAL INFORMATION

pH: 3.91

TA: 5.9 g/liter

RS: <0.2 g/liter

14.5% alc. by vol.

242 cases produced



Harvest and Winemaking

2015 was the hottest vintage in Washington history. In cooler vineyard sites, like Dutchman Vineyard, this was perfect as the grapes ripen a little slower. This allows tannins, flavors, and acidity all come into balance at harvest.

Dutchman Vineyard was planted in 1991 by Bill denHoed on his family's farm near Grandview, Washington. Dutchman is the second oldest Syrah vineyard in the state. The vineyard checks all our Syrah boxes: cool climate, old vines, & meticulous farming.

The Syrah was hand harvested on October 29th, 2015. 50% of the grapes were destemmed and 50% of the clusters were added "whole cluster" to the fermentation bins. The Syrah was fermented by yeasts native to the vineyard. Only the free run wine was retained for the Dutchman Syrah.

We use French oak burgundy barrels (30% new) to age and develop the Syrah and allowed the wine to age sur lie for 18 months prior to bottling on April 7th, 2017.

Tasting

The Dutchman Syrah has aromas of sweet blackberry and marionberry with briary red and black fruits in the background. Notes of salinity, dried sagebrush, menthol, and light barrel toast leap from the glass. The mouthfeel is lively and fresh; fruity with balancing acidity and a mix of blackberry and marionberry fruits. Dense but lithe, with tannins that are plentiful but fine grained and restrained. The Dutchman Syrah has a light touch with great depth.

Thoughts on Syrah

Isenhower Cellars has made Syrah since 1999. It is unique vine because it is very sensitive to the terrior and wine making method. Syrah allows us to be very creative and take an artistic approach to our winemaking.

Our years of experiments with various clones, barrel types, vineyards, and winemaking techniques has led us to source Syrah from cooler vineyard sites in the Yakima Valley. We employ partial whole cluster fermentation to enhance the innate character of Syrah.

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