Syrah 2020 | COLUMBIA VALLEY



100% Syrah 83% Carousel Vineyard Syrah 17% Francisca's Vineyard Syrah

TECHNICAL INFORMATION

6H: 3.68

Residual Sugar: <0.01 g/liter

Volitile Acidity: 0.63 g/liter

Alcohol: 13.6%

168 cases produced



Harvest and Winemaking

2020 had potential to be one of the greatest Washington vintages. The perfect spring was highlighted by plentiful soil moisture and sunshine. The summer was quite warm and dry which decreased berry size and concentrated flavors. In mid-September smoke from forest fires in California and Oregon rolled in and blanketed Eastern Washington for 10 days. Once the smoke cleared Washington had beautiful fall weather for harvest. We have rigorously reviewed and tested with wines and the 2020 wines we bottled are fresh and enjoyable without smoke influence.

Francisca's Vineyard Syrah was hand-harvested on October 7 and Carousel Vineyard Syrah was hand-harvested on October 9.
Francisca's Vineyard is located 2 miles from the winery and Carousel is an old vine high elevation Yakima Valley vineyard. All the grapes were 100% destemmed. The grapes were fermented to dryness with yeasts

specific for Syrah. The Syrah was aged in 100% used French Oak barrels for 11 months prior to bottling unfined and unfiltered. Enjoy through 2028.

Tasting Notes

The Syrah's color is a dark black-red hue. The aromas are seductive and beautiful. The wine aroma leads with lilacs and lavender with notes of white pepper, white oak, marionberry, blueberry. The texture of the aromas is filling and inviting. The mouthfeel of the Syrah is rich, bright, intense, and copious. The flavors encompass the purple fruit spectrum of blackberry, marionberry, and blueberry with notes of white pepper and fine grain tannins that caress the tongue.

Ingredients & Additions

Syrah grapes, organic and inorganic yeast nutrients, yeast, French Oak, tartaric acid, and 35 ppm of SO₂ at bottling to prevent oxidation.



