



2013 SYRAH

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

This wine greets you with aromas of dark, ripe fruit highlighted with delicate notes of violets. A warm smokiness adds depth. In the mouth, the wine is concentrated and lush with sleek tannins that lead into a long, powdery finish. This deep, dark, and brooding wine allows 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 intense afternoon rays.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and then a very hot summer. We saw veraison two 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 preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Syrah
Alcohol	14.5%
T.A.	0.37 g/100 ml
pH	3.66

SENSORY INDICATOR

