

Saviah

C E L L A R S

2006 Reserve Syrah

APPELLATION:	Walla Walla Valley
TECHNICAL NOTES:	pH 3.64 TA 0.60 g/100mL Alcohol 14.3% By Volume
FERMENTATION:	36-hour cold soak; Open top fermenters with cap punched down by hand three times per day. Secondary fermentation finished in barrel.
BARREL AGING:	100% French oak barrels 40% New French oak Aged 16 months
CASES PRODUCED:	74 cases
BOTTLING DATE:	August 7, 2008
RELEASE DATE:	November 6, 2009
SENSORY NOTES:	This wine was selected from three exceptional barrels in our cellar that exhibited a perfect trinity of rich-flavored red and black fruits, silky tannins and balanced acidity. The bouquet developed beautifully with a full year of bottle age, offering scents of springtime flowers with candied red fruit and baking spices.

Pour a glass and enjoy!

Rich