

Saviah

C E L L A R S

2006 Stillwater Creek Vineyard Syrah

APPELLATION: Columbia Valley

VINEYARDS: Stillwater Creek Vineyard

Stillwater Creek Vineyard located in the Frenchman Hills of Washington State's Columbia Valley. Mike and Winnie Alberg are dedicated to growing high quality wine grapes through careful vineyard management and innovative clonal selection.

TECHNICAL NOTES: pH 3.57
TA 0.60 g/100mL
Alcohol 14.2% By Volume

FERMENTATION: Small open top stainless steel tanks. 50% whole berry primary fermentation. Why? Whole berries trap volatile aroma compounds which are normally blown off during the most active phase of fermentation. This increases the varietal characters of the finished wine. The cap is punched down by hand 3 times per day.

BARREL AGING: 100% French oak barrels
40% New French oak
Aged 17 months

CASES PRODUCED: 292 cases

BOTTLING DATE: February 13, 2008

RELEASE DATE: April 1, 2009

SENSORY NOTES: Inky purple color with aromas of mineral, spice, roasted meat, cherry and plum, this is a focused Syrah loaded with black fruit, spice and bits of dark chocolate and long savory finish. Enjoy this beautiful wine with lamb, grilled meat or wild game taking time to enjoy its rich, lingering finish.

Pour a glass and enjoy!

