

Saviiah

C E L L A R S

2007 Walla Walla Valley Syrah

APPELLATION:	Walla Walla Valley
VINEYARDS:	Va Piano Vineyard Watermill Estate Vineyard
TECHNICAL NOTES:	pH 3.76 TA 0.58 g/100mL Alcohol 14.1% 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:	Aged 16 months in small oak barrels 33% New French oak
CASES PRODUCED:	217 cases
BOTTLING DATE:	June 11, 2009
RELEASE DATE:	October 1, 2010
ACCLAIM:	93 Points - Wine Spectator
SENSORY NOTES:	This big gorgeous Syrah delivers beautiful aromas of plum, dark berries along with savory notes of cured meats and spice (pepper, fennel and cinnamon). The flavors are delicious showing balanced acidity with massive fruit and roasted meat. The well-integrated French oak offers hints of vanilla and fine tannins. Pair's perfectly with my marinated lamb skewers with tomato-olive fennel relish on crostini.

Pour a glass and enjoy!

Rich