

Saviah

C E L L A R S

2008 Walla Walla Valley Syrah

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| APPELLATION: | Walla Walla Valley |
| VINEYARDS: | 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: | 224 cases |
| BOTTLING DATE: | February 11, 2010 |
| RELEASE DATE: | October 1, 2011 |
| REVIEWS: | 93 Points - Wine Spectator 91 points - Wine Enthusiast |
| SENSORY NOTES: | This Syrah is grown at a cooler site on the Rocks in the Walla Walla Valley and delivers bright aromas of cherry cola, dark berries along with an element of minerality. The flavors are delicious showing balanced acidity with cherry, plum, sassafras and savory roasted meat. The wine finishes with richness and intensity. |

Pour a glass and enjoy!

Rich