



2017
THE FUNK
ESTATE SYRAH

APPELLATION:

Walla Walla Valley

COMPOSITION:

96% Syrah
4% Viognier

Funk Estate Vineyard located in The Rocks District of Milton-Freewater. Distinguished by alluvial soils, consisting of basalt pebbles, cobbles and boulders washed from the Blue Mountains.

HARVEST NOTES:

Harvested September 14, 2017
2.76 ton/acre

FERMENTATION:

Partial whole cluster Syrah co-fermented with 4% whole cluster Viognier.

AGING:

18 months in small French oak puncheons. 25% New.

RELEASE DATE:

February 2020

SENSORY NOTES:

The wine opens with fragrant floral notes from the Viognier which was co-fermented with the Syrah. This is followed nicely with rich, savory aromas of roasted meats, black and blue fruit, cracked pepper with a hint of campfire and clove. It was aged in 500-liter French oak puncheons, 25% new, which lend a stylistic nuance to the finish. The wine is velvety and palate-coating with flavors of smoked meats, olive tapenade, dark fruits, and pepper leading to a juicy persistent finish which begs one to ponder the special place this wine was grown. Enjoy from 2021 to 2035.

95 Points – Owen Bargreen, Washington Wine Blog

93 points – Wine Spectator

93 Points – Jeb Dunnuck