



2020 THE FUNK ESTATE SYRAH

APPELLATION:	Walla Walla Valley, The Rocks District of Milton-Freewater
COMPOSITION:	96% Syrah, 4% Viognier
VINEYARD:	September 11 and 14, 2023. 3.3 tons/acre
TECHNICAL NOTES:	<p>The 2020 vintage was a relatively warm year with a lighter crop and small berries which provided excellent concentration. Bud break was a bit early, happening around the 8th of April. Bloom followed the trend and happened the last week of May. Summer was warm with a couple of heat spikes, but normal for the Walla Walla Valley. The grapes were ready to pick in early September and the quality was excellent, once again. The wine is beautiful, deeply colored with supple tannins and a savory, perfumed aroma typical of Syrah grown in one of the most distinct terroirs in the world.</p> <p>pH 3.94 TA 0.56 g/100mL Alcohol 14.3% By Volume</p>
FERMENTATION:	Partial whole cluster Syrah co-fermented with 4% whole cluster Viognier.
AGING:	18 months in 500-liter French oak puncheons. 40% New.
CASES:	344 cases
SENSORY NOTES:	<p>The Funk Estate Syrah consistently showcases the exceptional quality we can achieve with Syrah grown in the cobbly soils of The Rocks District. The nose is unmistakable, with exotic aromas of roasted bison loin, tapenade, umami, anise, pepper, and leather. The aromas and flavors swirl together with wild brambly blackberries, Blue Mountain huckleberries, green herbs, and orange zest. The tannins are supple and contribute to the layered, rich mouthfeel. After one sip, this singular, expressive wine will transport you to a special place we simply call The Rocks.</p> <p>Drink 2024-2039.</p>