



2021

WALLA WALLA VALLEY SYRAH

APPELLATION:	Walla Walla Valley
COMPOSITION:	100% Syrah
VINEYARDS:	Anna Marie, Lewis, and Watermill Vineyards
TECHNICAL NOTES:	pH 3.82 TA 0.56 g/100mL Alcohol 14.5% By Volume
FERMENTATION:	The fruit was hand sorted into open top 1.5 ton fermenters. 90% of the fruit was destemmed and crushed, while 10% remained whole cluster. The cap was punched down by hand two or three times per day. Secondary fermentation finished in barrel and puncheon.
AGING:	17 months French oak barrels and puncheons, 20% new
CASES PRODUCED:	551 cases
SENSORY NOTES:	The 2021 vintage was by no means a normal year. It was exceptional and challenging. Cold weather at budbreak, triple digit heat dome in June, and ideal conditions during September and October. The vines yielded historically light crops which resulted in very high-quality fruit. Good for the winemakers, not so good for the winegrowers. The wines are blockbusters! This wine is a classic example of Syrah from such an amazing vintage, farmed to perfection. Heady aromas of dark wild berries, tapenade, cracked peppercorns, salami, and spice. Concentrated yet balanced on the palate, buoyant flavors of beef broth, mountain berries, fresh cracked pepper, and herbs with a long silky finish. Pair with anything off the grill, wood fired pizza, Drunken Goat cheese, charcuterie, or simply enjoy a glass with friends. Cheers!