



2022

WALLA WALLA VALLEY SYRAH

APPELLATION:

Walla Walla Valley

COMPOSITION:

100% Syrah

VINEYARDS:

Anna Marie, Lewis, and Watermill Vineyards

TECHNICAL NOTES:

pH 3.84
TA 0.58 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:

550 cases

SENSORY NOTES:

The 2022 vintage started out on the cool side, followed by warm, dry weather which led to ideal ripening conditions. We were able to pick grapes at the perfect balance of ripeness, acidity, and tannin development. This inky colored 2022 Syrah is full-bodied and velvety, with a luxurious texture. The ripe dark fruit is beautifully balanced by well-integrated tannins and a vibrant acidity. Aromas and flavors of blackberry, plum, and black currant dominate, with secondary notes of black olive, licorice, and a touch of dark chocolate and a slight mineral edge. Pairs well with a wide variety of food including grilled meats, pizza, charcuterie, or simply enjoy a glass with friends. Cheers!

93 Points – *Owen Bargreen*

93 Points – *Paul Gregutt*