



2022 THE JACK SYRAH

APPELLATION:	Columbia Valley
COMPOSITION:	86% Syrah 10% Grenache 4% Mourvèdre
VINEYARDS:	Anna Marie, Lewis, Pepper Bridge, Stillwater Creek, and Watermill Vineyards
TECHNICAL NOTES:	pH 3.76 TA 0.58 g/100mL Alcohol 14.3% By Volume
FERMENTATION:	All fruit hand-picked and hand sorted. Crushed directly to small open top stainless steel tanks. The cap was punched down two times per day. The wine was transferred to 225 Liter oak barrels and 500 Liter oak puncheons to complete primary and secondary fermentation.
AGING:	French oak barrels and puncheons. 10% New.
CASES PRODUCED:	987 cases
SENSORY NOTES:	Dark and inviting, the 2022 The Jack Syrah opens with aromas of ripe blackberry, plum, and cherry cola layered with hints of sweet herb, smoked sea salt and a touch of orange zest. On the palate, the wine is generous and fruit forward, offering juicy dark and red fruits balanced by savory and floral notes. Silky tannins and a smooth texture carry through to a delicious finish. An easy drinking, yet compelling expression of Washington Syrah. Enjoy!
	UPC Code: 899976000172