



## **TECHNICAL DATA**

AVA: Wahluke Slope

VARIETAL: 96% Syrah, 4% Grenache

VINEYARD: Weinbau Vineyard, Heron Bluff Vineyard CELLAR TREATMENT: 50% once-used French oak

PRODUCTION: 49 cases
ALCOHOL: 14.9% by volume

## **TASTING NOTES**

The Wahluke Slope is known for its gravelly, rocky soil and dry, warm climate. The entire appellation lies on a broad, south-facing slope with a constant, gentle grade that slopes down to the Columbia River. Its proximity to the river helps protect the vines and minimizes the risk of frost. This Syrah made from Weinbau Vineyard grapes is characteristic of the appellation. It is dark and brooding like a storm rolling in on the Washington Coast and has aromas of dark fruit, fresh herbs, and a hint of caramel from French oak.

Its savory finish will complement many dishes on your holiday table, such as wild mushroom risotto, turkey, and grilled pork or lamb.

## PRODUCTION NOTES

The Syrah in this blend was hand-picked on September 17, 2021. Primary fermentation lasted 7 days in open-top fermenters, after which the wines were pressed and barreled down to 50% once-used French oak barrels and 50% neutral oak barrels. The wine was racked once during aging. Blending trials began in the summer of 2023, at which point we decided to add just a touch of Grenache to help lift the fruit character and make a more complex wine. Bottling took place in September 2023.