



2004 Columbia Valley Syrah

100% Syrah

PH: 3.99 TA: .62 Alcohol: 14.9%

Bottled January 2006, Released May 1, 2006

\$32 Retail Price

190 cases produced

Winemaking

Sticking to our philosophy of “showcasing terroir,” this wine was aged for 18 months in 100% French oak, but only 10% new oak. The remaining barrels were either “second fills” (e.g. barrels used for one year already) or neutral oak (e.g. barrels that have been used for two or more years and no longer impart flavor into the wine). This very judicious use of oak provides roundness and additional flavor complexity without overshadowing the natural aromatics and flavors developed in the vineyard. Fine, soft tannins are evident and a result of the fruit (skins and stems) not oak.

Vineyards

Due to a winter freeze in the Walla Walla Valley, we sourced our 2004 Syrah from two very unique vineyard sites. Because of our strong relationship with St. Michelle Wine Estates, we procured Columbia Crest Estates Syrah from Block 99 of their estate vineyard in the Horse Heaven Hills appellation. A very warm site, we hand picked this lot at less than 2.5 tons per acre in early September, producing ripe but complex aromatics—most notably a Rhone-like “gaminess”—accompanied by a juicy, mouthwatering texture. This fruit provided the perfect counterpart to the rich and more powerful Syrah from Lewis Vineyard in the Yakima Valley appellation. Always a late-ripening site, Lewis Vineyard produces small clusters with thick-skinned berries that produce deep color and complexity.

Tasting Notes

A rich black-ruby red hue, this wine possesses an intense nose of red fruit – currants, plums, cherries and watermelon – with hints of creamy chocolate and mineral. On the palate, these flavors continue, with the addition of cracked pepper, sun-dried tomato and licorice candy. The finish is balanced with soft tannins, moderate acidity, and a surprisingly long finish. The intense flavors of this wine combined with its softer tannins make this an appropriate wine to pair with grilled salmon or seared Ahi-tuna. Roasted game birds or leg of lamb would taste even juicier accompanied by this Syrah.