



2005 Columbia Valley Syrah

100% Syrah

PH: 3.87 TA: .69 Alcohol: 14.2%

Bottled December 2006, Released May 2007

\$25 Winery Retail Price

485 cases produced

Winemaking

This wine was made by blending lots from several vineyards—both cool and warm sites—which allowed for a natural balance of acidity and ripeness, as well as keep the alcohol level in check. The wine was aged primarily in French oak, with a small percentage of Hungarian and American oak for added complexity. After 14 months in barrel, this wine was aged for an additional six months in bottle before release in May 2006.

Vineyards

The 2005 vintage is stellar! A “text book” growing season, followed by a long fall with warm days and cool nights produced wines with great acidity balanced with fine ripe tannins. Comprised primarily from the Yakima Valley’s Minnick Vineyard, we also blended in lots from Les Collines and Forgotten Hills from the Walla Walla Valley.

Tasting Notes

Classic aromatics associated with old world Syrah shine through, including bright, juicy notes of blueberries, white pepper, cloves and a hint of forest brambles. On the palate, crisp acidity and moderate tannins are met with notes of rich leather, black cherry and smoked game. The liveliness of this Syrah would be a perfect match for the richness of caramelized root vegetables, garlic mashed potatoes and good old American pot roast!