



## 2005 Walla Walla Valley Loess Vineyard Syrah

*98% Syrah, 2% Viognier*

PH: 3.74 TA: .66 Alcohol: 14.1%

Bottled December 2006, Released November 2007

**\$40 Retail Price**

180 cases produced

### **Winemaking**

In Northern Rhône style, Loess Syrah is co-fermented with 2% Viognier, adding a crisp floral component reminiscent of violets and lavender and enhancing color extraction. The extended cellaring of this wine before release—14 months in barrel and 10 months in bottle--contributes to its smoothness, while the acidity profile indicates ample aging potential. While aged in 100% French oak, only “second fills” (e.g. barrels used for one year already) were used to allow the desired mouthfeel and body to develop without concealing the wine’s natural aromatics and fruit structure.

### **Vineyards**

This hillside vineyard was planted in 2002 by Chris and Gary Figgins, the father and son duo of Leonetti Cellar. Vinea certified\*, this 27-acre site—with only 2 acres of Syrah—is planted in a northeast to southwest orientation to balance the morning and afternoon ripening. The vines are grown on their own rootstock, in silt and loam soil, with effective rooting depth in excess of 12 feet. We have a unique opportunity to showcase this vineyard’s potential for Syrah. Our aim is to produce an elegant and distinctive wine that truly reflects the exceptional quality and sophistication of this world class estate.

### **Tasting Notes**

Intriguing, high-toned aromatics underscore this wine’s elegance and balance, with hints of smoke and cola. Where Forgotten Hills is boldly "in your face", Loess graces your palate with dark fruits such as blackberries, blueberries and cassis. The complex and graceful character of this wine would be an ideal match for hearty game birds such as pheasant or duck. A tart counter point such as a sauce of sour cherries or wild huckleberries would play beautifully off the dark fruit aromatics. This wine will drink beautifully upon release or could easily be cellared for five to seven years.