



2005 Walla Walla Valley Forgotten Hills Vineyard Syrah

100% Syrah

PH: 3.83 TA: .62 Alcohol: 13.8%

Bottled December 2006, Released November 2007

\$40 Winery Retail Price

180 cases produced

Winemaking

To truly express the capabilities of this one-of-a-kind vineyard, with similarity to the Northern Rhône, we intentionally allow for self expression and intervene as little as possible in the winery. Un-fined and un-filtered, this 100% Syrah was aged for 14 months in neutral French oak, and another year in bottle before release.

Vineyard

Planted in 1996, this seven acre vineyard is perhaps the most distinct and original site in the entire Walla Walla Valley. Located at the eastern edge of the appellation, this vineyard is made up of three different soils: cobblestone, silt loam and sandy loam. The cobblestones provide excellent drainage and radiates heat, which catalyzes ripening well into the cool evenings. The silt loam enables deep rooting and use of the indigenous water supply thereby reducing the need for irrigation. Finally, the sandy loam also provides excellent drainage and reduces pest pressures. At 950 feet elevation, harvest dates tend to be later than most vineyards in the Valley, producing fruit with great balance, ripeness and complexity. We intentionally leave a heavy canopy on the western side of the rows, which receives all the late afternoon exposure, to protect the fruit and allow for long slow flavor development. The 2005 vintage was a perfect example of the incredible quality and potential now found in the Walla Walla Valley.

Tasting Notes

Big and ripe with terrific balance and acidity, expect a bold and chewy mouthful of classic Syrah. The aromatics are very distinct, with hints of minerals, flint, tar and bacon fat. On the palate, expect ripe, lush flavors of blueberries, dark plums and smoked game. An excellent match for grilled meats—especially lamb chops smothered in roasted wild mushrooms.