



## 2005 Walla Walla Valley Pepper Bridge Vineyard Syrah

*100% Syrah*

PH: 3.87 TA: .63 Alcohol: 14.6%

Bottled December 2006, Released November 2007

**\$40 Retail Price**

180 cases produced

### **Winemaking**

Made to showcase the underlying terroir of Pepper Bridge Vineyard, this 100% Syrah was aged for 14 months in neutral French oak, with an additional year in bottle before release. Our main objective with this wine, as our Winemaker says, “was to make sure the winemaker got out of the way and let this wine come into its own.” Extended maceration and cold soaking softened the tannins and mouth feel.

### **Vineyard**

Originally planted in 1991 by Norm McKibben with just 10 acres of Cabernet Sauvignon, Merlot and Syrah, this vineyard has grown to over 190 acres and numerous other varietals. The soils are deep silt and loam, and the vines are planted on elevated terraced islands originally formed by slack water drainage from the Walla Walla River. These islands sit above the Valley floor to maximize air drainage and minimize mildew and freeze risks. The main luxury of a great vintage like 2005 is that the wine virtually makes itself.

### **Tasting Notes**

In Southern Rhône style, this Syrah is packed with spice, cracked pepper and a hint of cloves. It is full of dark fruits like blackberries, black cherries and figs, with a rich, ripe mouth feel characteristic of wines made from mature vines. This wine has excellent aging potential. With so much ripeness and dark fruit character, this wine would be a delicious match for braised veal shanks in a rich, demi-glace based sauce. Hard cheeses and dry-cured charcuterie would also be good pairings.