



## **Forgotten Hills Vineyard Syrah**

*Walla Walla Valley*

**\$40 Winery Retail Price**

336 cases produced

### **Vineyard Notes**

Forgotten Hills is one of our estate vineyards, and as we've said in the past, what we believe to be the most distinct Syrah site in Walla Walla, if not the entire state. It's just seven acres, with the majority planted in Syrah, and the best we can tell there are three different soil profiles: basalt cobblestone, silt loam and sandy loam. The micro-climates and variability are visually obvious as you walk the vineyard. Being on the east side of the Valley and nearly 1,000 feet elevation, it ripens slowly throughout any growing season and is one of the last sites to be picked each year. This slower growing process enables the fruit to reach ideal ripeness without losing its natural acidity or structural backbone.

### **Winemaking Notes**

We picked Forgotten Hills in late October just before the threat of Fall frosts that kicked in around Halloween. Because of the long cool fall, which is also ideal for Syrah in general, the 2006 wine has just 13.8% alcohol.

We aged the wine for 15 months in 100% French oak barrels and another 11 months in bottle before release. We used roughly 15% new oak, with the balance in high-grade "second fills" (e.g. new barrels from the prior vintage that have been used for one full aging year). There is a light toastiness to the wine as a result, which blends in nicely with the earthy aromatics and flavors that are consistent from Forgotten Hills. Because of its unique terroir, these aromas and flavors are there every year. The wine constantly evolves aromatically and the 2006 vintage will be no exception.

### **Tasting Notes**

This can't possibly be a New World Syrah? Evident in the aged color and distinct aromatics, this is not a modern wine by any stretch and tasted blind is commonly labeled French. Yet this Syrah is packed full of complexity and sophistication. You'll first notice a bricking color that looks similar to Pinot Noir or Nebbiolo, just as it should. Syrah is more similar to those varietals than to Bordeaux varietals.

The earthy aromatics are a hallmark of Forgotten Hills, with hints of mushrooms, truffles, flint and fleshy game. The flavors are quite similar (more evidence of its natural balance), with the added fruit essence of rhubarb and blueberries. Forgotten Hills always delivers a chalky, round mouthful, but very balanced throughout. The acids linger in the front of the mouth while the tannins seem to expand around the mouth and contain flavors from the wine or whatever it's being paired with. This wine will age very well, and as indicated, will evolve aromatically.