

2016 Walla Walla Valley Syrah



Located within the greater Walla Walla AVA, The Rocks District has become famous for the quality and distinctive character of its Syrah. Grown among the region's mineral-rich basalt cobblestones, which absorb the warmth of the sun and radiate it back towards the vines, this Syrah is intensely aromatic.

Harvest Notes

The 2016 growing season will likely be one of the stars of the decade. Marked by deep color, generous richness, and fine-grained tannins, the 2016 vintage benefited from an unusually long growing season. An early bud-break, above-average spring rainfall, and warm spring temperatures were followed by mild summer and fall weather. This ensured a slow and steady harvest, with the grapes achieving ideal physiological ripeness after enjoying abundant hangtime. As a result, the wines offer beautifully supple textures and lovely aromatics, with noteworthy complexity, freshness and weight.

Comments from the Winemaker

Hailing from the acclaimed Rocks District of Milton Freewater, this profoundly aromatic Syrah displays terroir-driven layers of iron-tinged minerality, moist earth, tobacco leaf and charcuterie, as well as enticing notes of pomegranate and wild strawberry. The savory and sweet elements continue to shine on the sumptuous palate, where deep, rich flavors of olive tapenade, grilled portobello and briny sea spray mingle with layers of molasses and ripe red berries to create a fascinating sensory experience.

Varietal Content

100% Syrah

Harvest Information

Appellation: Walla Walla Valley
Harvest Date: September 15
Average Sugar at Harvest: 25.9° Brix

Cooperage

100% French oak
Barrel Aging: 20 months
50% new, 50% second vintage

Production and Technical Data

Alcohol: 14.8%
0.65 g/100 ml titratable acidity
14 days fermentation at 82°F
pH: 3.79