



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

A cold winter resulted in a later start to the season, with budbreak in late April and bloom in early June. The cool weather continued into spring, resulting in slow and measured growth and a smaller-than-average crop. Temperatures warmed up beautifully in summer, but with no significant heat events the fruit was able to ripen at an ideal pace. The perfect conditions continued into fall, providing abundant hangtime. With lower yields, the 2017 wines have incredible concentration and unusually plush tannins. At the same time, the smaller crop resulted in excellent natural acidity, producing wines with grace and vibrant freshness.

Comments from the Winemaker

Embodying the terroir-driven complexity of its namesake vineyard, this sophisticated Syrah is beautifully meaty, earthy and floral, with aromas of charcuterie and bacon fat mingling with hints of summer rain, lavender and violets. On the lush palate, brooding flavors of dark fruit, scorched earth, beet root and Kalamata olive are underscored by notes of anise and baker's cocoa, while a riveting structure provides excellent verve and grip to the complex, mineral-driven finish.

Varietal Content

100% Syrah

Harvest Information

Appellation: Walla Walla Valley Harvest Date: September 14 Average Sugar at Harvest: 25.7° Brix

Cooperage

100% French oak Barrel Aging: 16 months 40% new, 60% neutral

Production and Technical Data

Alcohol: 14.4% 0.57 g/100 ml titratable acidity 20 days fermentation at 82°F pH: 4.03

