

CANVASBACK®

2018 WALLA WALLA VALLEY SYRAH FUNK VINEYARD

Located at an elevation of 1,000 feet in the famed Rocks District of Walla Walla Valley, Funk Vineyard is a 5-acre gem that has earned renown for producing some of the region's most extraordinary Syrahs. Planted to the Phelps Clone using a rare trellising system that yields highly concentrated berries, Funk Vineyard Syrah combines lush pomegranate flavors with savory layers of charcuterie, scorched earth and cigar leaf.

VINTAGE NOTES

The 2018 growing season produced one of the finest vintages of the past decade. After a warm spring that resulted in an early budbreak, the early summer weather turned somewhat cool ensuring slow, gentle ripening of the fruit. A perfectly timed return to warm weather in July and August spurred a final push towards ripeness. As we began preparing for harvest, the days were cool and rain free, allowing us to pick each vineyard and block exactly when we wished. The resulting wines are dark and generous, balancing supple, polished textures with age-worthy structures that underscore the lush intensity of the dark-berried fruit flavors.

WINEMAKING NOTES

This fascinating single-vineyard Syrah showcases attention-grabbing Rocks District aromas of lavender, violet and fresh-tilled earth, alongside alluring layers of wild blueberry and huckleberry. On the broad, mouthcoating palate it combines polish and complexity, with a sleek texture and luxurious plum and blue fruit flavors underscored by sophisticated hints of kalamata olive, wet loam and forest floor.

WINEMAKING

APPELLATION	Walla Walla Valley
SUB-APPELLATION	Funk Vineyard, in the Rocks of Milton Freewater AVA
VARIETAL COMPOSITION	100% Syrah
OAK PROFILE & AGING	40% New French Oak, 60% neutral french oak
KEY COOPERS	Atelier, Orion
ALCOHOL	14.7%
PH	3.91
ACIDITY	0.61g/100ml
SELECTION	Fermented in small, open-top bins, on 50% whole cluster. Free-run juice was racked with lees to barrels, where it finished malolactic fermentation and aged on its lees for the duration of its 17 months in barrel. Lees were stirred for three months for mouthfeel and to encourage noble reduction in barrel.



DUCKHORN PORTFOLIO



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