2014 SYRAH SNIPES MOUNTAIN



32 Cases

DavenLore

WINEMAKER NOTES

For years, our Syrah was designated Columbia Valley. The grapes came from two excellent sites, blended between the Horse Heaven Hills and Snipes Mountain AVA, both of which are in the greater Columbia Valley. We thought it would be fun to make a 100% Snipes Mountain Syrah since this site has always produced wines that have good body and structure. Since 2007, this site has also been the source for our Syrah Forte (our port style wine). The 2014 Syrah has big round flavors of dark cherry and blueberry. Smooth tannins show a softer side which, when tasted, gives the impression of vanilla custard and butterscotch. I find it has a spiced meat character with coffee rub with a hint of oregano and basil. I guess this will be my pizza and pasta wine.

Gordon Taylor, Winemaker

SYRAH

SNIPES MOUNTAIN

Wine Lore: Why do winemakers like Syrah? As a grape, it is a winemaker's dream. Its versatility offers the winemaker many approaches to handling the grape: it can be fruit forward and light or jammy, bold and tannic. It also plays well with others. When Syrah is blended with other grapes, it can round out flavors and show off the best in its fellow grapes. The Syrah in this bottle was designed to bring out the best of Washington's growing conditions.



VINEYARD

LOCATION: Newhouse Vineyard, Snipes Mountain

PLANTED: 1999

SOIL: Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High Level worn riv-

er cobbles prior to last ice age.

TECHNICAL DATA

ALCOHOL: 14.5% FINAL PH: 3.67 BLEND: 100% Syrah

BOTTLED: September 15, 2017 **CASES PRODUCED:** 32 Cases

WINEMAKING

Syrah - Newhouse Vineyard

Harvested by hand: September 22, 2014

Brix: 26.4 **pH:** 3.90 **Yeast:** Anchor NT-112

Fermentation: 6 days **Maximum Temp:** 82°F

FOOD PAIRINGS

Quiche Lorraine Rack of Lamb Charcuterie Plate Spinach Lasagna Red wine poached pear

