

2008 McKinley Springs Syrah 270 cases

Tasting Notes

Nicknamed the “Espresso Block”, McKinley Springs gives us some of the most intense Syrah we produce. Deep purple/black color, aromas of blackberry, baking spices, roasted coffee and chocolate. Super concentrated flavors balanced with great natural acidity. Rich, yet refined, a hint of berry aromatics give evidence to the Viognier while the finish lingers on with sweet, rounded fruit characteristics. Generous and sexy, this wine will age gracefully for many years.



Harvest Notes

Vineyards: McKinley Springs
Appellation: Horse Heaven Hills
Year Planted: 2000
Harvest Dates: Mid October
Varietals: 98% Syrah / 2% Viognier

Vineyard

McKinley Springs Vineyard is one of the first vineyards in Washington State to begin harvest. Syrah typically ripens in the first weeks of September and gives us some of the most concentrated grapes we work with. Planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Canopy is trained Vertical Shoot Positioning with the west side left to “flop” to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even concentrated crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. All fruit is de-stemmed with no crushing. All wines are cold soaked followed by inoculated fermentation. Approximately 2% Viognier is co-fermented with Syrah. Pressing occurs just before dryness and is barreled in a blend of French oak, about 10% new. Occasional egg white fining followed by a polish filtration precedes bottling. Barrel time of 16 months.