

2010 McKinley Springs Syrah 500 cases

Tasting Notes

Nicknamed the “Espresso Block”, McKinley Springs gives us some of the most intense Syrah we produce. Deep purple color, aromas of blackberry, baking spices, roasted coffee, chocolate, game and smoke. Super concentrated flavors balanced with great natural acidity. Rich, yet refined, the finish lingers on with full, rounded flavors. Generous and sexy, this wine will age gracefully for many years.



Harvest Notes

Vineyard: McKinley Springs
AVA: Horse Heaven Hills
Year Planted: 2000
Varietal: 100% Syrah

Vineyard

“Block 11” Syrah typically ripens in the first weeks of September. 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 intense 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 was hand harvested and transported to the winery in the early morning. 70–80% of the fruit was de-stemmed with no crushing, with the remaining 20–30% whole clusters were added to the fermenter. Inoculated fermentation was in 80% concrete with pump-overs and 20% open top with manual pigeage. Pressing occurred just before dryness and all wine was barreled in a blend of neutral French oak. This bottling contains 100% free run juice. Egg white fining was with our own home-grown organic eggs. A polish filtration preceded bottling. Barrel time of 16 months.