



Wine Tech Notes

2012 Syrah *ESTATE GROWN*

70 cases produced • 13.7% Alc by Vol.

Tasting Notes

Intoxicating spices, violets and gorgeous perfume tempt your nose. Ripe raspberry, fresh cracked pepper and cacao mingle in the deep ruby color. Cool, refreshing flavors of red plum and black currant soothe your palate. It is rich, layered and exquisitely balanced; concentrated without over-ripeness and elegant to the core.



Harvest Notes

- Vineyards:** Steep Creek Ranch and Nelson Vineyards
- Appellation:** Columbia Gorge
- Varietal:** 100% Syrah

Vineyards

Steep Creek Ranch is our home vineyard. It is the block you see if you have visited the winery in Lyle. We tend these vines with great love and care. The vineyard, as well as all of our property is managed with Biodynamic philosophy. This first acre at Steep Creek was an experimental block planted by the owners of Elk Cove winery in 2001. We purchased the property from them at the end of 2003. As a bottled embodiment of our passion for great wines, this is only the beginning of what we would like to showcase from our future estate plantings.

We have been farming the nearby **Nelson Vineyard** for 5 years. This vineyard is located directly to the south of our winery on the shores of the Columbia River. Having implemented biodynamic practices and organic farming, we have slowly been able to increase our yields on this wind blasted site. Situated on a peninsula jutting out into the Columbia River, this vineyard has our earliest bud-break and latest frost of any site we farm. Planted to Syrah and a small amount of Viognier, the vineyard is trained VSP and planted in windblown soils. With photosynthesis inhibited by the wind, the vineyard produces dark wines of moderate alcohol with a distinct savory aspect.

Vinification

The fruit is hand harvested by our wonderful wine club members in the morning. It is then gently destemmed, but not crushed with 10-30% whole clusters added. A cold soak for 2-5 days is followed by a native yeast fermentation in open top fermenters. Pressed at dryness and barreled on heavy lees in 2 to 4 year old French oak barrels. Bottled in 16 months.