



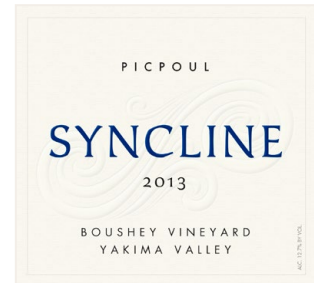
Wine Tech Notes

2013 Picpoul

145 cases produced • 12.7% Alc. By Vol.

Tasting Notes

This intriguing wine has bright lemon balm aromas and flavors that are backed by lively citrus zest and wet stone notes. Bone dry and intensely fresh, this is perfect for pairing with shellfish. The overall acid structure and enticing aromas make this a standout wine.



Harvest Notes

Vineyard: Boushey Vineyard
Appellation: Yakima Valley
Varietal: 100% Picpoul

Vineyards

Located at high elevation, the celebrated **Boushey Vineyard** produces wines of distinct character with balanced acidity. Layered soils and long, cool, slow ripening time allow for complex flavor development. 2011 was the first harvest using Boushey fruit for Syncline Winery. We are so impressed by the quality, delicious complexity and brilliant acidity, we plan to keep working with this vineyard for the long term.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. It was then whole cluster pressed with press fractions kept separate. The wine was settled overnight without the use of sulfites, then racked to stainless steel tanks. Native fermentation completed in mid December with no malolactic fermentation. Blended and sterile bottled in March.