



## Wine Tech Notes

### 2013 Syrah *McKINLEY SPRINGS VINEYARD*

300 cases produced • 13.7% Alc by Vol.

#### Tasting Notes

This year, **McKinley Springs Vineyard** was 40% whole cluster fermented in concrete cubes. The result is a gorgeous wine with savory, meaty, olive and violet aromas with opaque ruby color. Rich and layered, the finish lingers on with full, rounded flavors and acidity. This Syrah will age gracefully for many years.



#### Harvest Notes

- Vineyard:** McKinley Springs
- Appellation:** Horse Heaven Hills
- Year Planted:** 2000
- Varietal:** 100% Syrah

#### Vineyards

“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, the canopy is trained to 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. 60% of the fruit was de-stemmed with no crushing, with the remaining 40% whole clusters added to the fermenter. Inoculated fermentation was in 80% concrete with pump-overs and 20% in open top stainless 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. No fining was necessary. A polish filtration preceded bottling. Barrel time of 16 months.