

SYNCLINE

2002 Subduction Red, Columbia Valley

Harvest Notes

Harvest Dates: Sept. 16- Oct 21, 2002

Varietals: 38% Cabernet Sauvignon, 31% Grenache, 31% Syrah

Vineyard: Clifton

Brix at Harvest: 25.4-27.6

Titratable Acidity: .58 g/l

pH: 3.86

Alcohol: 13.8%

Cases Produced: 320

Harvest began in early September on Clifton Vineyard. Clifton is one of the warmest sites on the Wahluke Slope. Facing southwest with a direct view of the Columbia River and the Rattlesnake Mountains, this is one of the few sites in the state that can reliably ripen late season varietals such as Grenache. The vines were third leaf for this harvest.

The fruit was hand harvested into 30 pound harvest boxes and transported to the winery while still cool. All fruit was destemmed and lightly crushed into small open top fermenters. The Grenache was co-fermented with some syrah for added color and complexity. In addition, the Grenache was further concentrated with a 50% saignee that was later used for rose' production. All wines were cold soaked followed by inoculated fermentation. Pressed at dryness and barreled in a blend of French and American oak, about 25% new.

Following our initial release of this eclectic blend, this powerfully fruity wine surpasses last years' efforts. Leading in with bramble fruits (Syrah), and strawberry (Grenache), the wine is reinforced with sweet tannins and dried fruit (Cabernet). Easily drinkable, and approachable now, the wine offers unique flavors for tonight's table.