

SYNCLINE

2002 Syrah, Milbrandt Vineyards, Columbia Valley

Harvest Notes

Harvest Dates: Sept. 16- Oct 21, 2002

Varietals: 100% Syrah

Vineyard: Clifton & Sundance

Brix at Harvest: 25.4-26.5

Titrateable Acidity: .56 g/l

pH: 3.83

Alcohol: 13.8%

Cases Produced: 290

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. Clifton contributes warm climate flavors of jammy blackberry and meaty characteristics.

Sundance Vineyard, our favorite source of Syrah, lies farther up the Wahluke slope with a slight northern slope. This is a cool site in an otherwise very warm region. Cool climate flavors of blueberries and violets dominate the palette. Always harvested later, Sundance contributes great acidity and structure to the Milbrandt blend.

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. All wines were cold soaked followed by inoculated fermentation. Pressed between 5 and 12 days past dryness and barreled in a blend of French and American oak, about 10% new.

Exhibiting the flavors and aromas typical of Milbrandt Vineyards' Syrah, this wine leads off with dark bramble fruits and meaty aromas, followed by blue fruits, spice, and violets. Flavors mimic the aromas. Substantial tannins add a peppery complexity.