

# SYNCLINE

2002 Syrah, Reserve, Columbia Valley

## Harvest Notes

Harvest Dates: Sept. 7- Oct 21, 2002

Varietals: 94% Syrah, 5% Grenache, 1% Viognier

Vineyard: Andrews Horse Heaven, Pheasant, & Sundance

Brix at Harvest: 25.4-27.1

Titrateable Acidity: .52 g/l

pH: 3.88

Alcohol: 14.4%

Cases Produced: 211

Syrah harvest began on Andrews Horse Heaven in early September and coincided with the Viognier harvest on Clifton Vineyard. Horse Heaven Syrah, which always yields roasted coffee/mocha flavors, was co-fermented with 5% Viognier whole berries to lift the palette and aromatics. The results bring roasted meaty flavors combined with hints of Grand Marnier to the final blend.

Sundance Vineyard, our favorite source of Syrah, lies far 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 blend.

Pheasant Vineyard lies atop the Wahluke Slope and contributes cool climate characteristics combined with a distinctive huckleberry component. Surrounded by orchards, this site is constantly cooler than surrounding vineyards and adds great acidity, white pepper and dark color.

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 oak, 25% new. Blending occurred in early December the following year and included the addition of some Grenache.