

SYNCLINE

Subduction Red

Tasting Notes

Following our earlier releases of this eclectic blend, we have replaced the Cabernet with Mourvedre resulting in a more Rhone styled wine. Leading in with bramble fruits (Syrah), strawberry (Grenache), and plums (Mourvedre) the wine is reinforced with sweet tannins and jammy fruit (Malbec). Easily drinkable, and approachable now, the wine offers unique flavors for tonight's table.

Harvest Notes

Harvest Dates: Sept. 7- Oct 25, 2003

Varietals: 45% Grenache, 22% Mourvedre, 22% Syrah, 11% Malbec

Vineyards: Clifton, Destiny Ridge, McKinley Springs, Alder Ridge

Brix at Harvest: 25.4-26.6

Titrateable Acidity: .57 g/l

pH: 3.81

Alcohol: 13.8%

Cases Produced: 215

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. Destiny Ridge Vineyard lies between Alder Ridge and Canoe Ridge on a north trending slope. This vineyard tends to bud break first and harvest mid-late season. McKinley Springs Vineyard lies due north of Champoux Vineyard and is consistently one of the first vineyards in the state to ripen. It is high in elevation (1100+ feet) and irrigated with artesian warm springs. Alder Ridge Vineyard lies on the northern banks of the Columbia River with an unimpeded southern view.

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 30% saignée that was later used for Rosé production. All wines were cold soaked followed by inoculated fermentation. Pressed at dryness and barreled in French oak, about 30% new.

