

SYNCLINE

2003 Syrah, Destiny Ridge Vineyards
Columbia Valley

Harvest Notes

Harvest Dates: Oct 9, 2003

Varietals: 100% Syrah

Vineyard: Destiny Ridge

Brix at Harvest: 25.2

Titrateable Acidity: .59 g/l

pH: 3.67

Alcohol: 13.8 %

Cases Produced: 140

Located on the edge of a canyon draining into the Columbia River with a north tending slope, Destiny Ridge gives us our most mineral, highest acidity syrah. Soils are wind blown granite loess with the consistency of baking flour. Here the vines bud out early (mid march) and ripen late, resulting in great intensity and elevated acidity.

The fruit was hand harvested into 30 pound harvest boxes and transported to the winery in the early morning. All fruit was destemmed with no crushing. All wines were cold soaked followed by inoculated fermentation and pressed after 16 days total skin contact then barreled in neutral French oak.

Aged for 18 months, this Syrah shows ample minerality backed with a core of huckleberries and cassis. The bright acidity and structured tannins assure great longevity.

Slow to evolve, this wine evokes multi-faceted aromas of pepper, spice, roasted game, violets ripe berries and deep ruby color to match the concentration of fruit.