

SYNCLINE

Syrah, McKinley Springs Vineyards

Tasting Notes

The wine shows dark bramble fruit aromas and flavors with roasted coffee and bitter chocolate in the mid-palate. A hint of orange zest and berry aromatics give evidence to the Viognier while the finish lingers with sweet fruit characteristics.

Harvest Notes

Harvest Dates: Sept 22, 2003

Varietals: 98% Syrah, 2% Viognier

Vineyard: McKinley Springs (syrah), Clifton (Viognier)

Brix at Harvest: 26.2

Titrateable Acidity: .53 g/l

pH: 3.77

Alcohol: 14.4%

Cases Produced: 191

Located towards the top of the Horse Heaven Hills and planted at the fringe of the Missoula Floods alluvial soils, this is one of the earliest ripening sites in the state. Nicknamed the "Espresso" block, due to the roasted coffee and bitter chocolate aromas and flavors, this is the only block we co-ferment with Viognier. The Viognier was harvested the day after McKinley Springs Syrah, and contributes floral and berry characteristics to the final blend.

The high elevations (850'-1400') of McKinley Springs help retain natural grape acids, while protecting the site from spring and fall frosts. Always the first block of syrah we harvest, this vineyard consistently yields some of our darkest wines.

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. Approximately 2% Viognier was destemmed into each fermenter. All wines were cold soaked followed by inoculated fermentation and pressed after 18 days total skin contact then barreled in a blend of French oak, about 20% new.