

SYNCLINE

Syrah, Milbrandt Vineyards

Tasting Notes

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

Harvest Notes

Harvest Dates: mid Oct

Varietals: 100% Syrah

Vineyard: Clifton(40%) & Sundance(60%)

Syrah harvest began in early October on Clifton Vineyard from young vines. Combining a low elevation southwest exposure with soils consisting of coarse sand overlaying granite cobbles and basalt, this vineyard 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. Soils are loamy sands and wind-blown loess overlaying hundreds of feet of granite cobbles. 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 in the early morning. All fruit was destemmed, while the Sundance fruit had 10% whole clusters added to the 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 (90%) and American (10%) oak, about 20% new.