

## 2006 Syrah, McKinley Springs Vineyards

Production: 360 cases

### Tasting Notes

Nicknamed the “Espresso Block,” McKinley Springs gives us some of the most intense Syrah we produce. Deep purple/black with an almost black color. Aromatic nose of raspberry, pepper, bitter chocolate and espresso. Super concentrated flavors balanced with great natural acidity. A hint of orange zest and berry aromatics give evidence to the Viognier while the finish lingers with sweet fruit characteristics. Generous and sexy.

### Harvest Notes

Appellation: Horse Heaven Hills

Harvest Dates: Mid September

Varietals: 98% Syrah - 2% Viognier

Vineyards: McKinley Springs (98%) - Coyote Canyon (2%)

Year Planted: McKinley Springs; 2000 & 2003 - Coyote Canyon; 2000

McKinley Springs Vineyard is one of the first vineyards in Washington State to begin harvest. Syrah typically ripens in the first weeks of September and gives us some of the most concentrated grapes we work with. Planted at 1100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Canopy is trained Vertical Shoot Positioning with the west side left to “flop” to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even concentrated crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

### Fermentation and Aging

The fruit is hand harvested into 800 pound harvest boxes and transported to the winery in the early morning. All fruit is de-stemmed with no crushing, 2% Viognier berries are added to the fermenter. All wines are cold soaked followed by inoculated fermentation. Pressing occurs between 7 and 12 days past dryness and is barreled in a blend of French oak, about 10% new. Occasional egg white fining followed by a polish filtration precedes bottling. Barrel time of 16 months.