



Wine Tech Notes

2015 Syrah *McKINLEY SPRINGS VINEYARD*

7 barrels produced • 14.7% Alc by Vol.

Tasting Notes

We're going back to our roots with this release of McKinley Springs Block 11 Syrah. The Rhone variety foundations for Syncline started here in the Horse Heaven Hills. We originally met the growers in 1998 and began our 20 year saga of collaborative wine creation.

Nicknamed our espresso block, this site offers roasted coffee and chocolate flavors with opaque ruby color. Ripe berry aromas and baking spices layered with brilliant acidity have always kept this vineyard distinct from other Syrah sites in Washington.

We've cellared this boldly structured wine a few extra years to soften the tannins for you. Enjoy now or cellar into 2025.



Harvest Notes

- Vineyard:** McKinley Springs
- Appellation:** Horse Heaven Hills
- Varietals:** 95% Syrah / 5% Mourvedre

Vineyard

"Block 11" Syrah typically ripens in the first weeks of September. Planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation, the canopy is trained to 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 intense crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. 80% of the fruit was de-stemmed with no crushing, with the remaining 20% whole clusters added to the fermenter. Un-inoculated fermentation was in 80% concrete with pump-overs and 20% in open top stainless with manual pigeage. Pressing occurred just before dryness and all wine was barreled in a blend of neutral French oak barrels. This bottling contains 100% free run juice. No fining was necessary. A polish filtration preceded bottling. Barrel time of 15months.