



Wine Tech Notes

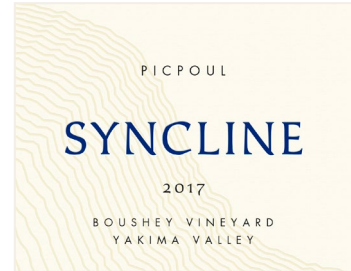
2017 Picpoul

225 cases produced • 12.4% Alc. By Vol.

BOUSHEY VINEYARD, YAKIMA VALLEY

Tasting Notes

Bright lemon verbena and key lime blossom aromas and flavors are backed by lively citrus zest and wet stone notes. Bone dry and intensely fresh, this wine is perfect for pairing with shellfish. The overall acid structure and enticing aromas make this a standout wine.



Harvest Notes

Vineyard: Boushey Vineyard
Appellation: Yakima Valley
Varietal: 100% Picpoul

Vineyard

Located at high elevation, the celebrated Boushey Vineyard produces wines of distinct character with balanced acidity. Layered soils and long, cool, slow ripening time allow for complex flavor development. 2011 was the first harvest using Boushey fruit for Syncline Winery. We are so impressed by the quality, delicious complexity and brilliant acidity, we plan to keep working with this vineyard for the long term.

Vinification

The fruit was hand harvested and transported to the winery on October 11th. It was whole cluster pressed and settled overnight. The juice was then racked to one of our stainless steel tanks. Fermentation completed with no malolactic fermentation. It was aged in stainless steel and bottled in March 2018.