



Wine Tech Notes

2014 Syrah

CIEL DU CHEVAL VINEYARD – RED MOUNTAIN

200 cases produced • 14.8% Alc by Vol.

Tasting Notes

Elegance and complexity prevail over this intriguing wine. Sumptuous, mouthwatering aromas of violets, black raspberry and allspice unfold in your glass. Purity of fruit shines through with flavors of fresh picked berries and ripe olives. This wine will age gracefully for many years.



Harvest Notes

Vineyard: Ciel du Cheval
Appellation: Red Mountain
Varietal: 100% Syrah

Vineyard

The forces that helped form **Ciel du Cheval**, and the **Red Mountain** geology in general, were truly gigantic. The deep bedrock of most of the Columbia Basin is basalt, formed from the massive lava outflows caused by intense volcanic activity. On top of the basalt lie layers of sediment deposited by repeated ancient floods – the largest floods ever recorded. On top of the sediment are layers of sand and silt from eons of erosion and weathering. The high alkalinity and high calcium carbonate content produce wines of incredible structure and longevity.

Vinification

The fruit was hand harvested and de-stemmed with no crushing. It was then cold soaked for two days followed by native fermentation in small open top fermenters with manual pigeage. Pressing occurred just before dryness and all wine was barreled in a blend of 2-3 year old French oak. This bottling contains 100% free run juice. Unfined. A light, polish filtration preceded bottling. Barrel time of 16 months.