



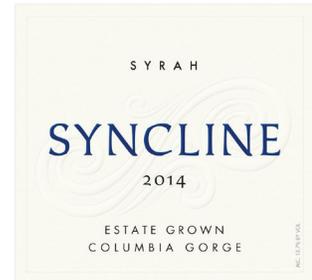
## Wine Tech Notes

### 2015 Syrah *ESTATE GROWN*

25 cases produced • 14.4% Alc by Vol.

#### Tasting Notes

Radically different, uniquely Syncline. From a yield of one ton per acre comes this outstanding vintage of Syrah from our estate vineyards. Within lies exotic spices, violets and wild plum with hints of game, and fresh cracked pepper. Rich and layered with remarkable finesse, elegance and intense ruby color; this showcases our cool climate growing region.



#### Harvest Notes

**Vineyards:** Steep Creek Ranch and Nelson Vineyards

**Appellation:** Columbia Gorge

**Varietal:** 100% Syrah

#### Vineyards

**Steep Creek Ranch** is our home vineyard. It is the block you see if you have visited the winery in Lyle. We tend these vines with great love and care. The vineyard, as well as all of our property is managed with Biodynamic philosophy. This first acre at Steep Creek was an experimental block planted by the owners of Elk Cove winery in 2001. We purchased the property from them at the end of 2003. As a bottled embodiment of our passion for great wines, this is only the beginning of what we would like to showcase from our future estate plantings.

We have been farming the nearby **Nelson Vineyard** since 2009. This vineyard is located directly to the south of our winery on the shores of the Columbia River. Having implemented Biodynamic practices and organic farming, we have slowly been able to increase our yields on this wind blasted site. Situated on a peninsula jutting out into the Columbia River, this vineyard has our earliest bud-break and latest frost of any site we farm. Planted to Syrah and a small amount of Viognier, the vineyard is trained VSP and planted in windblown soils. With photosynthesis inhibited by the wind, the vineyard produces dark wines of moderate alcohol with a distinct savory aspect.

#### Vinification

The fruit was hand harvested by our wonderful club members in the morning! It was then gently de-stemmed, but not crushed. A cold soak for 2 days was followed by fermentation with manual pigeage in small open top fermenters. Pressed at dryness and barreled on heavy lees in older French oak barrels. Un-fined, with 16 months in barrel. This bottling contains 100% free run juice.