



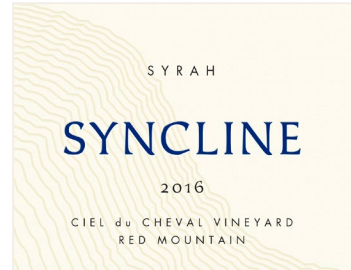
## Wine Tech Notes

### 2016 Syrah RED MOUNTAIN

175 cases produced • 14.4% Alc by Vol.

#### Tasting Notes

Elegance and complexity prevail over this intriguing wine. Sumptuous, mouthwatering and savory aromas of black pepper, smoke and roasted coffee unfold in your glass. Purity of fruit shines through with flavors of fresh picked blackberries and ripe olives. This wine will age gracefully for many years.



#### Harvest Notes

- Vineyards:** Ranch at the End of the Road, (75%) Ciel du Cheval (25%)
- Appellation:** Red Mountain
- Varietal:** 97% Syrah / 3% Mourvedre

#### Vineyards

The forces that helped form **Ranch at the End of the Road**, **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 out flows 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

This wine is a blend of Ranch at the End of the Road and Ciel du Cheval which were both hand harvested in the early mornings of August 31st (RE) and September 8th (CDC). The Ciel du Cheval was fermented with 30% whole cluster, while the Ranch at the End of the Road was fully de-stemmed. Both lots were fermented with native yeasts and the free run wine was aged in both 225L and 500L neutral French oak barrels for 16 months. Bottled in March 2018.