



Wine Tech Notes

2017 Syrah RANCH AT THE END OF THE ROAD

7 barrels produced • 13.7% 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

Appellation: Red Mountain
Varietal: 100% Syrah

Vineyards

The forces that helped form **Ranch at the End of the Road**, 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 fruit was hand harvested in the early morning of September 22nd and then de-stemmed with the inclusion of 20% whole clusters. Fermentation occurred with native yeasts in small open top fermenters with twice daily manual pigeage. Pressing occurred at dryness and the free run was barreled into mostly neutral French oak barrels with the exception of two new French oak Saury barrels. Elevage lasted for 15 months and the wine was bottled in March 2019.