



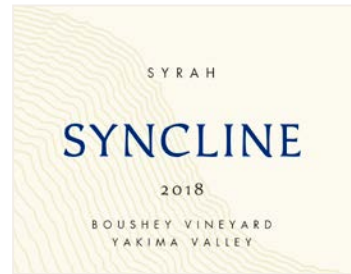
Wine Tech Notes

2018 Syrah *BOUSHEY VINEYARD*

8 barrels produced • 14.6% Alc by Vol.

Tasting Notes

This intriguing wine has lovely savory notes, hints of ripe olives, and flavors of black currant, all embraced by a rich mouthfeel and finish. This bottling is from the oldest block of Boushey Syrah, the “Grand Cote”.



Harvest Notes

Appellation: Yakima Valley
Varietal: 100% Syrah

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

This fruit was hand harvested on September 26th. It was then de-stemmed into one of our 41 HL Nomblot concrete cube with 30% whole clusters and our new 34 HL Oak Upright tank with 100% whole clusters. These wines were pumped over twice daily to mix the skins with the wine. After a native fermentation was completed, the wine was pressed and the free run was barreled into 5 neutral and 1 once-used 500L French oak barrels for 9 months. Blended with an average whole cluster of 50%, this wine was bottled August 2019.