



LES COLLINES VINEYARD
2014 SYRAH
WALLA WALLA VALLEY

Varietal Composition:	100% Syrah
Appellation:	Walla Walla Valley
Bottled:	November 28, 2016
Technical Data:	Alc. 15.3% by vol.; RS: 0.01%; TA: 6.15 g/L; pH: 3.81
Cases Produced:	354
Production & Aging:	Aged 21 months in 55% new French, American, and European oak

THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transitioned naturally through all varieties.

THE VINEYARD

Sourced from the award-winning Les Collines Vineyard in Washington state's Walla Walla Valley AVA. Located in Walla Walla Valley, Les Collines is one of the most advanced vineyards in Washington state. The vineyard uses a computer controlled wireless irrigation system, chemical alternatives (such as compost tea), and minimal input farming techniques. Les Collines is also certified as a Salmon-Safe vineyard by the International Organization for Biological Control (IOBC).

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The wine was barrel aged 21 months as a single wine in new French, American, and European oak. For the first year this wine was stirred in barrel on its lees and raked when necessary to soften the tannins. After the first 12 months, the wine was raked off the lees for clarity before bottling.

TASTING NOTES

Abundant pomegranate and BBQ marinade with hints of dark chocolate. The palate explodes with a deep inky, licorice, molasses, and round cherry tannins.

AWARDS

Best of Class; Northwest Wine Summit
Gold; Wine Press NW Platinum Wine Competition



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

Top 10 Winery of the World
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year
INDY International, 2018 & 2013