

Varietal Composition: 100% Syrah
Appellation: Wahluke Slope
Bottled: July 20, 2015

Technical Data: Alc. 14.8% by vol.; RS: 0.01%; TA: 5.70 g/L; pH: 3.53

Cases Produced: 213

Production & Aging: Aged 19 months in 60% new French Oak

### THE VINTAGE

The 2013 vintage warmed up quickly creating warmer soil temperatures which resulted in early sap flow and bud burst, ahead of the normal averages. Warmer temperatures well through the season allowed shoot length to surge ahead and flowering to begin early, which is typically a week to ten days in Washington. This even flowering cycle was evident in cluster maturation across the vineyard, resulting in more uniform flavors in each block. Due to the favorable conditions, less fruit was dropped during veraison which resulted in slightly increased crop yields. It was a hot and even season from beginning to end.

#### THE VINEYARD

Sourced from Milbrandt Vineyards' award-winning Northridge Vineyard in Washington State's Wahluke Slope AVA.

### 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 lots were then aged in French oak barrels for 19 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

# TASTING NOTES

Broad and supple, with raspberry and pepper notes weaving through the fresh and dried fruit flavor, concluded with a nice, clean long finish.

## **AWARDS**

Gold, 2016 Seattle Wine Awards

