

# VINEYARDS

## **Red Willow Vineyard**

This vineyard is nearly 50 years old making it an institution in Washington. A gentle south facing slope at 1100-1300ft of sandy loam soils help develop berry maturity sooner than our other sources.

#### Lewis Vineyard

First planted in 1996, this family owned vineyard sits at an elevation of 1200ft. The high elevation allows for cooler temperatures and longer ripening time, preserving the acidity of the grapes. Sandy loam soils help combat vine vigor.

#### **Dineen Vineyard**

Originally developed in 2001, it remains one of the premier growing sites in Washington. Situated at an elevation of 1050-1140, Its soils are a mix of Harvard-Burke and Scoon silt loam with layers of Caliche.

## VINTAGE

Growing Season A wet cool spring pushed budbreak back by two weeks, but a hot summer accelerated berry development. Weather was ideal during harvest, with warm days and cool nights. This allowed grapes to ripen while retaining acidity.

larvest Date	
Red Willow	August 22 <sup>nd</sup>
Dineen	August 28 <sup>th</sup>
Lewis	October 10 <sup>th</sup>

# **WINEMAKING**

Varietal Composition 100% Syrah

**Fermentation** While most grapes were destemmed, 10% remained whole cluster for aromatics and tannin structure. 70% of the ferments, used indigenous yeast. Each of the vineyard sources played an integral part in the balance of this wine, Lewis for fruit and structure, Red Willow for weight and richness, and Dineen for elegance and length.

Aging Aged for 17 months in French oak, 30% of which was new

**Cases** 464

Alcohol	14.7%
рН	3.88
Titratable Acidity	0.66 g/100mL

Release Date - Price September 2019 - \$42