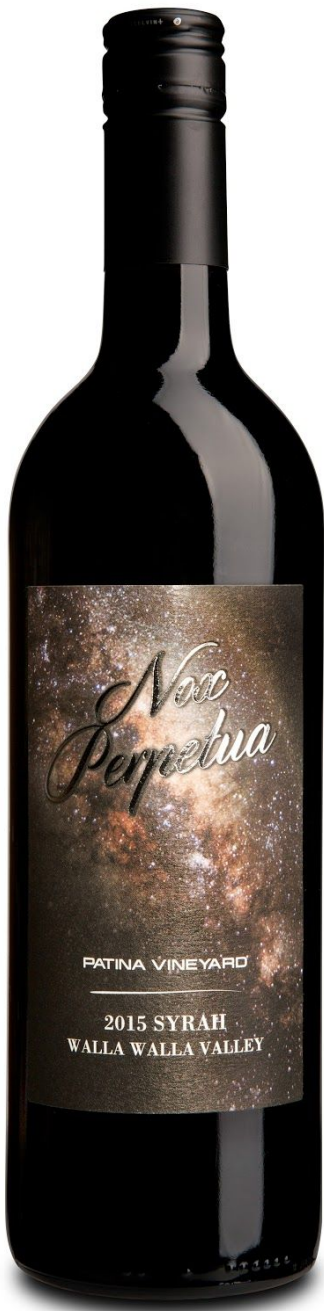


2015 Patina Vineyard Syrah



pH: 3.64

Titrateable Acidity: 6.7 g/L

Alcohol: 15.3%

Harvest Parameters: October 3rd, 2015 at 26.9 Brix, 3.57 pH, and 5.2 g/L of titrateable acidity.

Blend: 100% Syrah, Patina vineyard, block 2. 20% New French oak, aged for 18 months.

Cases produced: 109

Release Date: N/A

Winemaker's Notes: Not yet written.

Winemaking: The 2015 vintage was a hot and dry one. We experienced very little rainfall in the Walla Walla Valley, and we experienced nearly two consecutive weeks over 110 degrees. The fruit for this Syrah is southeast of Walla Walla, with a shallow watertable, which means it has been dry farmed for over 20 years! It is a meatier, bolder Syrah compared to our Minnick Hills Vineyard Syrah. When harvested, the grapes were ready to be picked at nearly perfect juice chemistry at the beginning of October, the grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter topping out at a temperature in the low 90s. The wine was coinoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO₂ was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on April 3rd, 2017. 20% new oak for 18 months.

Awards: N/A