

2016 Walla Walla Valley Syrah



pH: 3.66

Titrateable Acidity: 6.6 g/L

Alcohol: 14.7%

Harvest Parameters: September 25 through 30, 2016 at ~25.5 Brix, 3.4 pH, and 5.7 g/L of titrateable acidity.

Blend: 100% Syrah, 71% Minnick Hills vineyard, block 4, clone 7. 29% Patina vineyard. 18% New American oak, aged for 22 months. 33% whole cluster.

Cases produced: 109

Release Date: N/A

Winemaker's Notes: not yet written

Winemaking: The fruit for this wine is from two vineyards, one in the northeastern portion of the Walla Walla Valley, near the Walla Walla airport, in Palouse loess soils, and the other towards the southeast, in Walla Walla silt loam soils. I did not want the grapes to get overripe, so I picked them a bit early at the very end of September. After the fruit was picked in the mid-morning, it was destemmed into fermenters with the addition of enzymes that increase color and aroma and a SO₂ and ascorbic acid blend to control oxidation. One third of the fruit was foot stomped for whole cluster fermentation. After a day of soaking on the skins, I added D254 yeast and malolactic bacteria on day four to ferment both sugar and malic acid at the same time. The wine fermented for 7 days before being pressed to barrel to finish ML. Secondary fermentation completed about a month later and SO₂ was added to protect the wine from oxidation and microbiological spoilage. The wine was racked twice before being bottled on August 28th, 2018 after crossflow filtration. The wine saw 18% new American oak for 22 months.

Awards: 90 pts - Washington Wine Blog