

# 2013 Minnick Hills Syrah



**pH:** 3.89

**Titrateable Acidity:** 6.5 g/L

**Alcohol:** 13.83%

**Harvest Parameters:** October 4, 2013 at 25.6 Brix, 3.89 pH, and 4.0 g/L of titrateable acidity.

**Blend:** 100% Syrah, Minnick Hills vineyard, block 4. 10% New French oak, aged in 2nd fill barrels for 18 months.

**Cases produced:** 44

**Release Date:** May 1<sup>st</sup>, 2015

**Winemaker's Notes:** This wine from Minnick Hills vineyard in the northeastern portion of the valley is not your typical Walla Walla Syrah. This wine is modeled after Northern Rhône, i.e. higher acid and less ripeness to the fruit. Medium bright red in color, the wine opens with black raspberry, blueberry, and bacon fat with smoky cured meat hanging in the background. On the palate, the fruits, bacon, and truffle sit among bright acidity and dark chocolate. Drink now through 2025.

**Winemaking:** The fruit for this wine is from the northeastern portion of the Walla Walla Valley, near the Walla Walla airport, so I modelled this wine after the Northern Rhône. To that, I did not want the grapes to get overripe, so I picked them a bit early at the beginning of October. After the fruit was picked, it was destemmed into one ton plastic fermenters with the addition of enzymes that increase color and aroma. After a day of soaking on the skins, I added D254 yeast and malolactic bacteria on day three to ferment both sugar and malic acid at the same time. The wine fermented for 10 days before being pressed to barrel. Secondary fermentation completed a month later and SO<sub>2</sub> was added to protect the wine from oxidation and microbiological spoilage. The wine was bottled on March 30<sup>th</sup>, 2015 after crossflow filtration. The wine was racked twice and saw 10% new French oak, i.e. 2nd fill French oak barrels for 18 months.

**Awards:** Bronze (#4 in the judging) - 2015 Craft WineFest  
18.5/20 - June Review of WA Wines (Rand Sealey)  
86 pts - Wine Enthusiast September 2015  
Gold - 2016 Seattle Wine Awards