

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: October 11, 2018

Winemaker's Notes: In 2015, we sourced our Syrah from Patina Vineyard, because our normal block of Syrah had suffered freeze damage over the winter. This "Nox Perpetua" designated Syrah is bold and lush, offering ample blueberry, ripe plum, cherry, and chocolate on the nose. Those aromatics blend with plum, blackberry, tobacco, and bacon fat on the palate. Complex and full in flavor, with an acidic backbone and a touch of white pepper, this wine will delight the lover of Australian Shiraz. 3.64 pH and 6.7 g/L of titrateable acidity. Drink now through 2030. 20% new oak.

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 coinnoculated 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: 18.5/20 pts - February 2018 Review of WA Wines (Rand Sealey)

91 pts - Washington Wine Blog (Owen Bargreen)

Silver - 2018 Walla Walla Valley Wine Competition

85 pts - Wine Enthusiast (Sean Sullivan)

Silver - 2018 NW Food and Wine Festival