

2018 Nox Eternelle Syrah



pH: 3.78

Titrateable Acidity: 6.0 g/L

Alcohol: 14.9%

Harvest Parameters: September 28th, 2018 at 25.6 Brix, 3.78 pH, and 4.7 g/L of titrateable acidity.

Blend: 95% Syrah, Patina vineyard, block 2 and 5% Viognier, Francisca's Vineyard. 21% New French oak, aged for 22 months. 50% whole cluster.

Cases produced: 77

Release Date: N/A

Winemaker's Notes: In 2018, our normal block of Syrah was back in full swing and was the only source we harvested. This "Nox Eternelle" designated Syrah was co-fermented with 5% Viognier and 50% whole cluster to separate itself from the standard Syrah bottling. On the nose, the stems and cocoa dominate leaning into black cherry, raspberry, blueberry, and plum aromas. Those aromatics meld with plum, black cherry, blueberry, and oaky flavors on the palate. Complex and full of flavor, with a touch of black pepper, this wine will delight the lover of Northern Rhone wines. 3.78 pH and 6.0 g/L of titrateable acidity. Drink now through 2035. 21% new oak.

Winemaking: The 2018 vintage was relatively normal in weather and nearly perfect for winemaking! The fruit for this Syrah is northeast of Walla Walla, in the beginnings of the Palouse Hills. It is an elegant, more refined Syrah with definitive minerality. At harvest, the grapes were ready to be picked at the end of September, the grapes were 50% destemmed and 50% whole cluster with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. Viognier was added for a co-fermentation. The wine was fermented with Syrah and D80 yeasts 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: 11 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 August 28th, 2020. 21% new oak for 22 months.

Awards: 92 pts - James Suckling

Bronze - 2022 San Francisco Chronicle Wine Competition