

2018 Minnick Hills Vineyard Syrah



pH: 3.68

Titrateable Acidity: 6.3 g/L

Alcohol: 14.9%

Harvest Parameters: September 28th, 2018 at 26.3 Brix, 3.68 pH, and 4.5 g/L of titrateable acidity.

Blend: 97% Syrah, Minnick Hills Vineyard, clone 7 and 3% Viognier, Francisca's Vineyard. 21% New French oak, aged for 22 months. 30% whole cluster.

Cases produced: 74

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 Syrah was co-fermented with 3% Viognier and 30% whole cluster for this standard Syrah bottling. On the nose, the stems are apparent yet refined and chocolate dominates 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. 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 fermented with 30% whole cluster and 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: 87 pts - Vinous

Double Gold - 2024 Savor NW Wine Awards (95 pts)

Gold - 2023 Pacific NW Wine Competition

Gold - 2024 San Francisco Chronicle Wine Competition