

2021 Minnick Hills Vineyard Syrah



pH: 4.10

Titrateable Acidity: 6.0 g/L

Alcohol: 14.9%

Harvest Parameters: September 13th, 2021 at 24.6 Brix, 3.76 pH, and 4.7 g/L of titrateable acidity.

Blend: 95% Syrah, Minnick Hills Vineyard, clone 7 and 5% Viognier, Francisca's Vineyard. 25% New French oak, aged for 22 months. 50% whole cluster.

Cases produced: 47

Release Date: N/A

Winemaker's Notes: In 2021, our normal block of Syrah was back in full swing and was the only source we harvested. This Syrah was co-fermented with 5% Viognier and 50% whole cluster. On the nose, the stems are apparent yet refined and anise and black pepper dominate leaning into black cherry, blueberry, and plum aromas. Those aromatics meld with raspberry, black cherry, blueberry, and oaky flavors on the palate. Complex and full of flavor, with a finish of black pepper, this wine will delight the lover of Northern Rhone wines. Drink now through 2035. 25% new oak.

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 in the middle of September, the grapes were fermented with 50% 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 yeast in an open top fermenter topping out at a temperature of 86 degrees. 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 24th, 2022. 25% new oak for 22 months.

Awards: n/a