

Waters

2015 WASHINGTON STATE SYRAH WASHINGTON STATE

• **92 POINTS WINE ENTHUSIAST 'EDITORS CHOICE'**

VINEYARDS •

- **Patina Vineyard** is a 4.5 acre vineyard sits at a 954 ft. elevation and is the most boutique parcel that we work with. Vineyard owner LeaAnn Hughes only plants Syrah and tends to it with gardening care. She is one of the few bold enough to dry farm in the Walla Walla Valley. The soil profile is mixed river bed and Touchet silt loam. She planted the vineyard in 1996. It started with a justified cult following and it just keeps getting better. Patina is a good reason to love Walla Walla Syrah.
- **Olsen Vineyard** is a 765 acre vineyard situated in the eastern end of the Yakima Valley AVA where the soil is comprised of shallow granitic deposits. Manager Leif Olsen has done an excellent job of producing world class wines.

WINEMAKER NOTES •

"2015 was a hot vintage. Thus, utilizing cool climate sites like Patina and Olsen allows us to create a rich fully balanced wine even in hot years. Always a unique creative growing situation at Patina Vineyard in that it's a double cordon and we pick the bottom cordon for rosé mid-September. Picking that extra fruit early on allows us to hang the top cordon for Syrah until mid to late October which gives us that richness without spiking the sugar and alcohol levels. Intentionally sourcing from cooler sites in hot vintage years allow us to have restrained wines instead of fruit bombs." - Jamie Brown, Winemaker

TASTING NOTES •

"The aromas burst with notes of dried orange rind, crushed gravel, dried flower and prosciutto. Textured, sleek fruit and savory flavors follow, with a long, blue fruit-filled finish that kicks it up a notch." - Sean Sullivan, Wine Enthusiast

TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Washington State

VARIETAL COMPOSITION: 95% Syrah, 2% Counoise, 3% Cinsault

ALCOHOL: 14.3%

PH: 3.64

TOTAL ACID: 0.44

BOTTLING DATE: January 2017

CASES BOTTLED: 900 cases

CELLARING: Best 2019 to 2023

PRICE • \$32

CLUB PRICES • 10% \$28.20 | 20% \$25.60 | 30% \$22.40

