



SYRAH 2008/Walla Walla Valley

Vineyard Appellations : Morrison, Dwelley

Grapes: 93% Syrah, 4% Merlot, 3% Viognier

Vintage Season: Moderately warm vintage, dry.

Barrels: 23 months in French oak, 30% new

Time in Cellar: bottled July 2010

Aroma: Red cherry, black olive, violet

Taste: Generous sweet red fruit, firm structure, warm finish.

Alcohol: 14.6%

Lot size: 400 cases

Winemaker Notes:

The 2008 Syrah vintage is built around two core vineyards. We've used the old block of Morrison since 1997, which lays on cobble soil. Dwelley is a perfectly situated hillside site above Walla Walla on deep topsoils. A touch of Merlot fills the mid-palate, and a hint of Viognier lifts the high-toned floral aromatics on the nose. The wine has great color, and takes time to open up in the glass. It evolves into red cherry, violet, and black olive notes, with a dusty toasty edge. The palate shows warm fruit, firm tannic structure, and a sweet fruit finish. I believe it has aging potential in the 8-10 year range under proper conditions, but should begin to integrate and drink well within the next 12-18 months. Pair this fine food-friendly Syrah with heavier dishes that are more complex.

Casey McClellan / Winemaker