

RIDGE CREST

SYRAH

COLUMBIA VALLEY



2014



TASTING NOTES

Our 2014 Ridge Crest Syrah has a Bing cherry hue with edges of indigo. The nose is full of spice and pepper notes backed by lush cherry and Marion berry fruits with delicate aromas of smoked bacon hiding in the background. The palate is full with gritty tannins and bright acidity. The finish contains jammy aggregated fruit flavors that linger deeply into the night.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: September 13, 2014

Brix: 23.5

Yeast: BCS103

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 15 days then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 30 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.58 grams/100ml

pH: 3.71

Alcohol: 13.5% by volume