



APPALOOSA SYRAH COLUMBIA VALLEY 2016



TASTING NOTES

Aromas of dark cherry, bright raspberry with a hint of cedar and cocoa delight the nose. The dark cherry, bright raspberry and cocoa carry over to the palate while co-mingling with flavors of huckleberry, vanilla and macadamia nut. The gentle tannins create a medium bodied wine that pairs well with red sauce, lean red meat or good friends.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: October 2016

Brix: 25°

Yeast: BCS103

Fermentation: 24-hour cold soak on the skins before inoculating the juice with the BCS103 yeast strain. Fermentation took about 10 days at which the wine was pressed off the skins and into a mix of French and American oak barrels. Malolactic fermentation was then started and lasted about 18 days. The wine was racked off the ML lees 2 weeks after Malolactic fermentation was finished. The wine matured in the same mixture of neutral French and American barrels for 18 months with topping occurring once a month with the best of the barrels.

Titrateable Acidity: 0.51 grams/100ml

pH: 3.93

Alcohol: 13.5 vol.