

RIDGE CREST

SYRAH

COLUMBIA VALLEY



2015



TASTING NOTES

The color is a Byzantium tone of Purple or that of ripe Cascade Berries. The nose opens with compounded dark fruits of Boysenberry and Huckleberry, faint hints of Cedar accompanied by Cloves and Pepper are sensed from within. The palate is full with dusty tannins and balanced acidity that support aggregated Black and Blue fruit flavors. This wine finishes soft with underlying flavors becoming more prominent as it fades.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD
VARIETAL PERCENT'S – 100% Syrah blended between two blocks cultivated at different elevations along the White Bluffs section of the Columbia River.

WINE MAKING NOTES

Harvest Date: September 4, 2015

Brix: 23.8

Yeast: *Saccharomyces cerevisia* strain FX10 from Laffort Company of France.

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 10 – 15 days then the wine was drained and the skins pressed to a Semi-neutral French and American oak barrels for malolactic fermentation which lasted for 41 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 12 months and topped with the best wine in the house every month. The final blend was selected from 6 lots of Syrah that were differentiated by the process.

Titration Acidity: 0.52 grams/100ml

pH: 3.85

Alcohol: 13.5% by volume