



## 2006 Les Collines Vineyard Syrah

### Winemaker's Notes:

Aromas of grilled meats and fresh-tilled soil are punctuated by scents of ripe berries and violets. On the palate, flavors of blueberries, blackberries and raspberries form the backbone of this muscular yet sophisticated wine. Hints of smoked game, sage and green olives lead you to a long, lingering finish, and the powerful mouthfeel is complemented by gentle tannins. This wine's aromas and flavors are intricately layered and complex, capturing the essence of this estate vineyard. (Note: Les Collines is pronounced "lay co lean.")

### The 2006 Vintage:

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

### Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 16 months in 100% French oak (20% new and 80% used).

Jean-François Pellet, Winemaker

### Wine Specifics:

Varietal(s): 100% Syrah  
Vineyard(s): 100% Les Collines Vineyard  
Appellation: Walla Walla Valley  
Oak Program: 100% French oak; 20% new oak, 80% used oak  
Harvest Dates: October 2-5, 2006  
Finished Alcohol: 14.1% by volume  
Total Production: 237 cases (12/750 ml)  
Bottling Date: January 23, 2008  
Release Date: September 22, 2008

