

# 2010 SYRAH

## WALLA WALLA VALLEY



### WINEMAKER NOTES

Scents of violets, mixed berries and black plums lead to dusty notes of white pepper and gravelly earth. Full flavors of blueberries, blackberries and dates lead to hints of citrus-marinated smoked meats. Remarkable structure and balance result in a robust, lingering finish.

—Jean-François Pellet, Winemaker

### THE 2010 VINTAGE:

Bud break started more than two weeks early at the beginning of April. Then the weather cooled down significantly, and we were two weeks behind typical growing patterns by mid-June. Due to the poor weather during bloom, berry counts per cluster were reduced significantly, which meant a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up anywhere from 1.25 to 2 tons per acre. This surprised us as a blessing. Despite the cool summer (only two days above 100 degrees), we were able to ripen each block perfectly. Wines of the 2010 vintage show vibrant flavors, bright acidity and exceptional balance.



### VITICULTURE

100% estate, sustainably farmed.  
Founding member of VINEA.

### WINE SPECIFICS

Varietal(s): 100% Syrah  
Vineyard(s): 52% Les Collines, 35% Seven Hills, 15% Pepper Bridge  
Appellation: Walla Walla Valley  
Oak Program: 100% French oak;  
14% new, 86% used  
Harvest Date(s): October 4-27, 2010  
Finished Alcohol: 14.5% by volume  
Total Production: 1,281 cases  
Bottling Date(s): February 16, 2012  
Release Date: May 4, 2012