

2019 SYRAH

SMELLS LIKE: dark rose petal, plum, violet, warm blackberry cobbler

TASTES LIKE: elegant black fruit, baking spice, cured meat, rosemary, fig

MOUTHFEEL: balanced & complex front to back, full of beautiful tannins

DRINK WITH: braised spareribs, grilled vegetables, cedar plank salmon, Gouda



THE VINTAGE

The growing season began with cold temperatures and snowfall in February and March. Bud break was right on time and bloom occurred a bit earlier than normal, on June 1st, thanks to some really nice weather in May.

Summertime temperatures were normal with plenty of heat units. In the second week of August, the weather became milder than normal and allowed us to have a fantastic fall with beautiful hanging time. Harvest started in mid-September and continued into early October. We got some frost the mid-October, but all of our grapes were picked by then.

The 2019 vintage for Amavi Cellars is very expressive of Washington wine as a whole, characterized by good natural acidity, low sugars, and impressive balance.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETAL

90% Syrah, 10% Grenache

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARD

35% Les Collines, 31% Stone Valley, 19% Seven Hills, 10% Summit View, 5% Pepper Bridge

OAK PROGRAM

100% French
15% New, 85% Neutral
48% 500L puncheons

HARVEST DATES

9/19 - 10/21/19

FINISHED ALCOHOL

14.5%

PRODUCTION

1,631 cases