
WELCOME TO CINDER

We hope that while you're learning about our story and sharing some wine with us, you'll begin to get a better insight into our craft, the great people who grow our grapes and the wild geology of the Snake River Valley AVA. That's the experience that we want you to have with Cinder Wines; one that combines storytelling, friendship and appreciation of the land, the people, and the passion that drives us. Many years ago we decided that Snake River Valley AVA would be where our adventure would take root. We welcome you to join us and hope that you'll enjoy the stories held within the glass.

Melanie Krause (Winemaker) & Joe Schnerr
Founders-Owners

SNAKE RIVER VALLEY AVA

Driving around the vineyards in the Snake River Valley of Idaho and eastern Oregon makes a person wonder - how did all these weird shapes in the landscape occur? There are shining white hills of chalk, dark columns of basalt, and beds of volcanic cinder in shades of black, red, and orange. The history of the Snake River Valley is one of volcanoes and water shaping a bizarre and beautiful landscape.

This complexity of geologic influences leaves the Snake River Valley with myriad options for fine wine growing. The vineyards we source from represent many different soil types and aspects. Plantings of new vineyards that match the grape variety to the microclimate will mean even better wines from this land in the near future.

THE VINTAGE

The 2016 vintage was a warm, gentle season, unusually long for the Snake River Valley, with a cool fall, allowing the grapes to ripen slowly and the winemaker to pick at exactly the optimal time for the style desired. The yield was ample enough to merit thinning the crop to leave only the best clusters. The white wines are elegant with lively, balanced acids and the reds are intensely fruity, with long textured finishes.

PRODUCTION NOTES

Hand harvested. Fermented in 1-ton bins with 4 punch downs per day. 5% of Viognier was co-fermented. 10% foot-stomped. Bladder pressed after 7 days. ML in barrel. Bottled January 2018.

VINTAGE	2016
VARIETALS	Syrah (90%), Viognier (5%) & Mourvèdre (5%)
WINE REGION	Snake River Valley
VINEYARDS	Williamson, Cold Springs & Sawtooth
ACID	6.1 g/L
pH	3.84
CELLARING	16 Months in French, American & Hungarian Oak (70% Neutral)
RESID. SUGAR	0%
ALCOHOL	14.6% abv
BOTTLES	750ml
CLOSURE	Traditional Cork
CASES	791

2016 Syrah

"Over a decade of working with Snake River Valley Syrah has taught me to embrace the savory notes so characteristic of Syrah from this region. I also love the dark fruit flavors and smooth finish I can coax out of this beautiful grape. Our flagship red wine consistently brings out the carnivore in me. Dinner anyone?"

- Melanie Krause, Winemaker



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