

Dutchman Syrah

2014 | Yakima Valley



100% Syrah

DUTCHMAN VINEYARD

TECHNICAL INFORMATION

pH: 3.92

TA: 5.475 g/liter

RS: 0.3 g/liter

14.6% alc. by vol.

202 cases produced



Harvest and Winemaking

2014 was the warmest vintage on record for Washington. In cooler vineyard sites, like Dutchman Vineyard, this was perfect as the grapes ripen a little slower. This allows tannins, flavors, and acidity all come into balance at harvest.

Dutchman Vineyard was planted in 1991 by Bill denHoed on his family's farm near Grandview, Washington. Dutchman is the second oldest Syrah vineyard in the state. The vineyard checks all our Syrah boxes: cool climate, old vines, & meticulous farming.

The Syrah was hand harvested on October 13, 2014. 75% of the grapes were destemmed and 25% of the clusters were added "whole cluster" to the fermentation bins. The Syrah was fermented by yeasts native to the vineyard. Only the free run wine was retained for the Dutchman Syrah.

We use French oak burgundy barrels (33% new) to age and develop the Syrah and allowed the wine to age sur lie for 18 months prior to bottling on February 19, 2016.

Tasting

The Dutchman Syrah has a deep red/purple opaque hue; it is impenetrable to light. Aromas of wet basalt, chocolate, pepper, huckleberry, and red velvet cake leap out of the glass. The mouthfeel is plush, rich and lively with excellent acidity and tannin balance. It has flavors of umami, blackberries, & granite. This Syrah is lively and interesting, and makes you ponder.

Thoughts on Syrah

Isenhower Cellars has made Syrah since 1999. It is unique vine because it is very sensitive to the terrior and wine making method. Syrah allows us to be very creative and take an artistic approach to our winemaking.

Our years of experiments with various clones, barrel types, vineyards, and winemaking techniques has led us to source Syrah from cooler vineyard sites in the Yakima Valley. We employ partial whole cluster fermentation to enhance the innate character of Syrah.

The 2013 Dutchman Syrah received a rating of "93 points" from Wine Spectator.

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LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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