



MAISON BLEUE

2014 Voyageur Syrah

Yellow Jacket Vineyard • Walla Walla Valley

Vintage

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

Vineyards

This is one of the oldest vineyards to have been planted in the “Rocks” region by Tom Waliser. The original planting of Cabernet Sauvignon goes back to 1999 with Syrah added in 2001. While soils throughout much of the appellation are derived from Missoula Flood sediments that are rich in granite-derived silica, sodium, and potassium, Yellow Jacket Vineyard sediments are derived from Blue Mountains basalt loaded with iron, magnesium and calcium. Our single vineyard source for Syrah shows the typical “Rocks” profile of meatiness, savory and earth with a dense core of black fruits.

Harvest

September 20 • 25.1° Brix • 3.65 pH • 6.6 g/L TA

Winemaking

A portion of the fruit was gently destemmed and sorted into open top fermenters with 75% whole clusters. A six-day cold maceration under controlled temperatures occurred, after which the individual lots were inoculated with various Rhône yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 80° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 450-liter French oak barrels for 18 months; 30% of these barrels were new. Racking occurred twice before bottling in March 2016. The 2014 is 100% Syrah. This wine is drinkable upon release, but will gracefully age for the next 10–15 years.

Wine Analysis

14.8 % alcohol • 3.79 pH • 6.2 g/L TA

Tasting Notes

This has a deep, penetrating nose of violets, smoked meats, black pepper, tobacco, and wild blackberries, all beautifully focused around an abundance of dark fruits, black licorice, kirsch, riverbed minerals and cured black olives. The mouth feel is rich and refined, with tremendous concentration, multiple layers of flavor, and structured fine grain tannins. Pair this wine with lamb, wild game, beef, hearty stews and hard savory cheeses.

Release Date: March 15, 2017

Cases Produced: 323