

CASTLE & CROWN

C E L L A R S

2018 Athyrium Syrah

Yakima Valley AVA

Vineyard

Our first Athyrium Syrah is sourced from two sites, Red Willow's Chapel Block and Black Rock Vineyard. The Chapel Block exhibits a variety of soil types with underlying sandstone and river rocks interspersed. While Black Rock Vineyard sits on the eastern edge of the Yakima Valley and is planted on steep, rocky slopes with a range of microclimates.

Winemaking

Our inaugural Syrah was sourced from Black Rock and Red Willow vineyards in Yakima Valley. The Black Rock component was whole cluster fermented with wild yeast in 1.5 ton steel open top bins with 6% Viognier sandwiched in. The wine was moved to neutral French oak barriques for natural malolactic fermentation and aging. The Red Willow portion was also foot stomped with 6% Viognier and was fermented in concrete tank with wild yeast before pressing and moving to neutral French oak for two years.

Tasting Notes

Deep garnet with purple hues, this Syrah exudes notes of crushed purple flowers, green olive, smoked game, blackberry liqueur, black pepper and herbal notes. Generous tannin and mouthwatering acidity envelope the mid-palate, while flavors of blackberry, kirsch, minerals and earth dominate.

Production Notes

Blend: 94% Syrah, 6% Viognier

Harvest Date: September 4/5th, 2018

Vineyard/AVA: Black Rock and Red Willow Vineyards, Yakima Valley AVA

pH: 3.89 | **TA:** 6.0g/L

ABV: 14.2%

