

DILLON



2019 WROUGHT SYRAH

HARVESTED		October 1, 2019
AVA VINEYARD		Walla Walla Les Collines
BOTTLED		April 5th, 2022
COMPOSITION		100% Syrah
ALCOHOL		13.7 %
RELEASE DATE		Spring, 2022

VINTAGE NOTES

The 2019 vintage began cold with late snowfall lasting into March - which made it difficult to access the vines for winter pruning. However, bud break was right on time with bloom occurring slightly earlier than normal. Summer temperatures were mild when compared to recent vintages with few big heat spikes. In the second week of August, the weather was milder than normal and stayed that way. Early Autumn was spectacular and allowed for the development of amazing flavor and acid retention, while not creating too much sugar. We had all our grapes harvested by October 5th and were happy with the results. Days later, there was a series of freezes which made the remainder of harvest, for many other wineries, quite challenging. Overall, the vintage allowed for wonderful flavor development, retention of natural acidity along with a sense of poise and balance.

WINEMAKING NOTES

Block 12 Syrah grapes were field-sorted and harvested by hand in the cool morning, and then loaded whole-cluster into fermenters. After a 3 day cold-soak, we started the process of foot crushing to help break down the berries allowing for a very gentle extraction. After 8 days, the native fermentation became active. After 27 days on skins, we pressed and racked to a mix of large cask and neutral barrel. Extended cellar aging for 30 months.

TASTING NOTES

A follow-up to our 2018 'Wrought' Syrah - we went back to Les Collines Vineyard. Biggest difference between the 2018 and the 2019 is barrel age. The 2018, we bottled young, and then *bottle aged* for 30 months before releasing. We flipped the script for the 2019. We aged this wine for 30 months in neutral French oak barrels. Fermented whole-cluster and with wild yeasts.

VINEYARD

Les Collines lies at the base of the Blue Mountains and produces some of the best grapes in Walla Walla. The farming is high-quality, detail-oriented and sustainable. This syrah from block 12 is situated at 1200' elevation. Les Collines is an industry leader in sustainable farming practices with the aim of producing the highest quality fruit while having a minimal impact on the environment.

