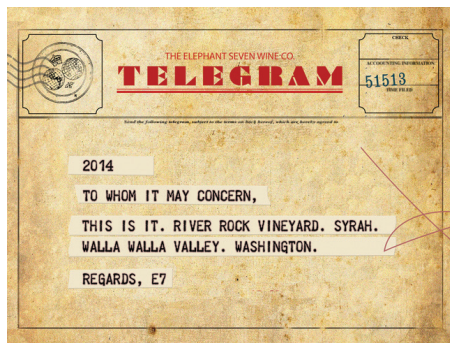


Elephant Seven

2014 River Rock Vineyard Syrah



TASTING NOTES

This wine exudes the sense of place that is the cobblestones of Milton-Freewater. Plowed earth and forest floor with hints of lavender and nutmeg on the nose. Wet stone drenched minerality. Gaminess and bacon fat canvass the mid-palate then give way to green olive, blueberry, and dried figs. Lush and velvety with a long juicy finish.

Drinking well now but should age well up to ten years from release.

PRODUCTION NOTES

The grapes were harvested by hand in early October. All the fruit was destemmed but not crushed, leaving whole berries largely intact. A four-day cold soak was used. Punch-downs were completed three times per day by hand. Only yeast hulls and oxygen were added to aid fermentation. The wine stayed on skins for thirty days. Pressed wine and free-run wine were kept separate throughout the wine's life until final blending.

The wine was aged for seventeen months in all French oak, a judicious amount of which was new. The wine was never racked and left to stay on lees. A considerable amount of effort was made to expose the wine to as little oxygen as possible. The wine was bottled by hand, unfiltered in late March 2016.

VINEYARDS

Owned and farmed by Dana Dibble, River Rock Vineyard sits in the heart of the Rocks of Milton-Freewater. The cobbly Freewater loam that comprises the soil is the essence of "the Rocks." The cobblestones that cover the area are a beautiful sight to behold. This area produces wines with a unique sense of place unlike any other in the world.

Retail Price: \$35

Blend: 100% Syrah

Clones: Tablas Creek

Cases Produced: 114

Appellation: Walla Walla Valley

ABV: 13.4%

pH: 3.66

TA: 6.5 g/L

VA: 0.63 g/L

Harvest Date: October 4, 2014

Bottle Date: March 24, 2016

Aging: 17 Months New and Used French Oak