

# Elephant Seven 2018 Syrah

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## TASTING NOTES

A fresh, almost Cru Beajolais-like Syrah from Walla Walla. Savory white pepper lavender, and dried herbs on the nose. The palate is loaded with blueberry compote, dusty minerality, and bacon fat. Supple tannins are balanced nicely with a juicy finish.

This wine can be enjoyed now but should evolve nicely up to 10 years from release.

## WINEMAKER NOTES

I wanted to make a fun, fresh style of Walla Walla Syrah that would be approachable in its youth. This Syrah received less skin contact than usual, about 15 days compared to 30+ for our other wines. Unlike our other Syrahs, the wine was racked twice, made in a less reductive style, and with no whole cluster fermentation. As usual, feral primary and secondary fermentation was employed. The wine was aged in mostly neutral French oak, although two of the barrels had a subtle influence of new French oak. This Syrah was aged for just nine months in barrel.

*Retail Price: \$20*

**Varietal:** Syrah

**Cases Produced:** 144

**Appellation:** Walla Walla Valley

**ABV:** 13.8%

**pH:** 3.77

**TA:** 5.4 g/L

**VA:** 0.54 g/L

**Bottle Date:** July 2, 2019

**Aging:** 10 Months in about 14% New French Oak