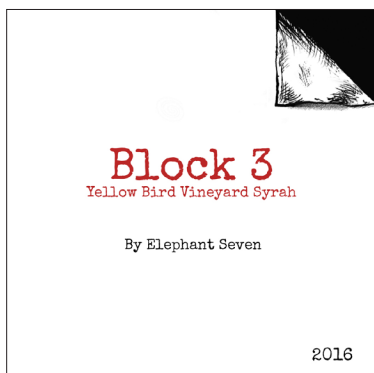


# Elephant Seven

## 2016 Block 3 Yellow Bird Vineyard Syrah

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### TASTING NOTES

Fresh wild flowers and lavender with subtle hints of bergamot, pink peppercorns, and menthol. Granite and cool ash envelope a core of dark fruit with roasted meat, cedar, and iodine leading to a long effusive finish. Full-bodied yet elegant with beautiful well-integrated natural tannins.

This wine will age fantastically well, easily over ten years from release. If you have the patience, hold for at least 2 years from release. Decant prior to enjoying.

### WINEMAKER NOTES

Yellow Bird Vineyard Syrah, one block, 100% whole cluster, feral fermentation, unfiltered and unfined. That's it. This wine is all about where it comes from, showcasing a classic upper Mill Creek profile of intense floral tones, granite and minerality, and dark fruit.

The fruit was harvested and sorted by hand in mid-September with 100% of the fruit left as whole cluster. Feral primary and secondary fermentations were employed with only yeast hulls and oxygen used to aid fermentations. A 3-day cold soak was used as was extended maceration with the wine staying on skins for approximately 30 days. In 2016, I used extended barrel aging of 21 months in all French oak, approximately 50% of which was new. Bottled unfined and unfiltered.

*Retail Price: \$45*

**Blend:** 92% Syrah co-fermented with 8% Viognier

**Vineyards:** Yellow Bird Vineyard

**Clones:** Clone 174

**Cases Produced:** 44

**Appellation:** Walla Walla Valley

**ABV:** 14.7%

**pH:** 3.9

**TA:** 5.3 g/L

**VA:** 0.55 g/L

**Harvest Date:** September 16, 2016

**Bottle Date:** July 2, 2017

**Aging:** 21 months in French Oak, about 50% new

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