

# Elephant Seven

## 2018 Anita Syrah

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### TASTING NOTES

A bright bouquet of violets, wet stone, and pencil shavings. Full-bodied and concentrated, yet balanced and structured. Blackberry and plum fruit with savory tones of charcuterie, iodine, black olive, and clove. Ample tannins without being overpowering. A rich, velvety, and generous finish elevated with lively natural acidity.

If you have the patience, hold for at least 2 years from release. Decant prior to enjoying.

Priced responsibly, we hope you'll agree this wine drinks well above its price point.

### WINEMAKER NOTES

This wine, in honor of Cheryl's mother Anita Villalobos, is made from 100% Yellow Bird Vineyard fruit. Yellow Bird Vineyard, which is a high elevation vineyard that utilizes dry farming and sustainable farming practices produces fruit with extremely low yields (2.5 tons per acre), tiny berries, and sparse clusters. This, plus warm days and cool nights helps create a Syrah with generous natural tannins and acidity resulting in a well-balanced wine that is complex, concentrated, and full-bodied.

The fruit was harvested and sorted by hand in mid September with about 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 24 days. In 2018, we used extended barrel aging of 20 months in all French oak, approximately 40% of which was new. Bottled unfinned and unfiltered.

*Retail Price: \$37*

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

**Vineyards:** Yellow Bird Vineyard

**Clones:** Clone 174

**Appellation:** Walla Walla Valley

**ABV:** 13.9%

**pH:** 3.77

**TA:** 5.54 g/L

**VA:** 0.54 g/L

**Harvest Date:** September 21, 2018

**Bottle Date:** May 2, 2020

**Aging:** Aging: 20 months in French oak, about 40% new