



2022 SWEET SARAH

TASTING NOTES

This ruby Port-style beauty continues to flirt with dessert without going full sugar rush. Lush flavors of fig and ripe plum lead the way, followed by layers of raspberry-laced chocolate and a subtle almond nuttiness. A whisper of toffee rounds things out, adding warmth and depth without tipping into syrupy territory. Dessert-sweet but balanced, with bright fruit keeping everything lively—this is the kind of wine that makes dessert better just by showing up.

Sweet, but not syrupy. Bright fruit.

WINEMAKER'S NOTES

Port-style dessert wines are made by stopping fermentation partway through, leaving a little less than half of the initial grape sweetness still in the wine. This is done by adding a lot of high-proof brandy (enough to bump the alcohol content up over 18%) right when the yeast are at their most active, which can make for tricky timing (read: sometimes in the middle of the night). The high-proof is distilled wine, with very little of its own flavor, which really lets the flavors in the base wine show through.

Composition

100% Syrah

Appellation

Washington; Horse Heaven Hills

Vineyard

Coyote Canyon Vineyard

Harvest Date

September 15, 2022

Harvest specs

22.9 brix, pH 3.75, TA 4.7 g/l

Crush Pad

Destem & lightly crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermenters, punched down by hand

Malolactic Fermentation

None

Residual sugar

69 g/l

Time on Skins

18 days

Aging

39 months in barrels

Oak

None

Fining/Filtration

Cross-flow filtration

Alcohol

19.3%

Production

85 cases

Bottled

December 11, 2025



eleven

PAIRINGS

Chocolate is definitely this wine's best friend, in any of its many forms: torte, mousse, cake, bar, bunny – you choose. Also great with aged cheeses!

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

Syrah is made in a wide range of styles, but while many domestic wineries produce delicious Syrah-based dessert wines, it isn't a traditional style in Europe, primarily for historical reasons. Luckily, you are here today instead of there! We tend to harvest the fruit for our Sweet Sarah around the same time as our dry Syrah, so it has nice bright fruit flavors, not overripe.

FUN FACTS

Read carefully – although the label says “Sweet Sarah”, your brain may trick you into seeing “Sweet Syrah” (this is what you get for knowing your wine!) While the wine is named for our founder's wife Sarah, “Syrah” is also correct as the wine is made from Syrah grapes. We first used the Sweet Sarah name on the wine we now call La Donella, and the reaction was “a white Syrah? Weird. And you spelled it wrong.”

AWARDS

Not entered into competitions



eleven