



2024 SYRAH PRIMA DONNA

TASTING NOTES

The Prima Donna bursts out of the glass, as you would expect from someone who wants to be on stage. Rich dark cherry aromas bring to mind a ruby sequined dress – maybe even one that’s a little bit see-through, like the medium robe of this wine. That bold, sexy deliciousness carries into the mouth, with added complexity and some darker notes of chocolate and blueberry. Not your usual restrained Syrah, she’s full of excitement.

Full-bodied, medium tannin, medium acid.

WINEMAKER’S NOTES

Cofermenting Syrah with Viognier is a traditional practice in southern France that has been adopted by many new world winemakers. “Cofermentation” sounds fancy but it just means fermenting grapes of multiple varieties together in one vat. We add the crushed, destemmed Viognier grapes directly to the fermentor with the Syrah, which makes for a dramatic visual as well as a dramatic wine. Including the skins of the Viognier in the fermentation brings some additional tannin to the party and adds some aromatics and flavors that you just won’t find in straight varietal Syrah. The remarkable thing about this wine is that it takes traditional cofermentation and turns it up to 11, with 11% of the grapes being Viognier instead of the more-common 1-3%.

Composition

89% Syrah & 11% Viognier

Appellation

Horse Heaven Hills

Vineyard

Coyote Canyon Vineyard

Crush Pad

Destem and light crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Time on skins

19 days

Aging

16 months in barrels

Oak

13%

Fining/Filtration

Cross-flow filtration

Alcohol

14.5%

Production

191 cases

Bottled

February 4, 2026



eleven



PAIRINGS

Pair this cheeky wine with pork anything (add in a cherry reduction for some fancy), kale lasagna or Cubano sandwiches. Or, fire up the grill! Prima Donna likes drama, so get a nice char going on those veggies and serve with spareribs or other barbecue.

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Syrah is a lower-tannin, high color red variety, and tannin helps stabilize color, so some have theorized that cofermenting Syrah with Viognier (which has no red color but some tannin) might help stabilize some of that color. This may be true, but adding the colorless Viognier juice tends to dilute the effect (back to normal color levels ;-). The historical reason for cofermenting the two likely has more to do with adding a little lift to cool-climate Syrah from its native France.

FUN FACTS

Since different varieties ripen at different times, and the same variety grown in different locations (even just a few miles apart) will ripen differently, one of the challenges of making this wine is getting the Syrah and Viognier together in the fermentors.

AWARDS

Silver, SavorNW Wine Awards; 86 points



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