



# 2023 SYRAH

## TASTING NOTES

This precocious wine has a full aroma, with non-fruit notes of tobacco and earth and approaching thunderstorm as present as the plum fruit. It is full bodied in the mouth as well, with lots of red plum, blackberry and some... salted strawberry-rhubarb crunch pastry? Hey, I hope you brought enough of that to share, mister! Mmm, the pepper and allspice on that are delicious!

*Dry, full-bodied; medium tannin, medium-minus acid*

## WINEMAKER'S NOTES

Syrah could well be Washington State's claim to wine fame someday, if it can emerge from the shadow of Big Three dominance (Cabernet, Chardonnay, Merlot). The climate is perfect for it, similar to France's Rhone. The main problem it faces is style confusion: Syrah is made in such a variety of styles, from utterly jam-tastic to tough-as-leather, that you almost never know what you're going to get in a bottle until after you've pulled the cork – and waited several hours. Elephant Mountain is the highest elevation site in Yakima Valley, and the combination of wind, heat, and air drainage make it a fantastic place to grow Syrah.

### Composition

100% Syrah

### Vineyard

Elephant Mountain Vineyard

### Appellation

Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)

### Harvest Date

September 13, 2023

### Harvest specs

24.7 brix, pH 3.87, TA 4.4 g/l

### Crush Pad

Destem and light crush

### Saignee

None

### Yeast

D254

### Fermentation

Small open-top fermentors, punched down by hand

### Time on Skins

15 days

### Aging

16 months in barrels

### Oak

13%

### Fining/Filtration

Unfined / cross flow filtration

### Alcohol

14.5%

### Production

205 cases

### Bottled

February 5, 2025



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## PAIRINGS

Syrah is your solution for salmon. The oily, flavorful fish can overwhelm anything less robust. Or pair it with a veggie lasagna, chili and cornbread, brisket, beef, lamb or bison burgers, filet mignon, grilled peppers with feta, or some favorite cheese, especially aged cheddar or manchego. Also goes great with an evening of gossip with some of your spiciest friends.

## VINTAGE DETAILS

The 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

## GRAPE VARIETY INFO

Syrah is the sixth most planted variety globally, with a little more than half the acreage that Cab Sauv has. It originated in the Rhone valley in France, where it is still a primary variety today. The grapes have very dark color, but lower-than-average tannin. It can ripen in a wide range of climates, from hot (e.g. CA and Australia) to medium (France) to cool (Chelan). As a result, it is made in a correspondingly wide range of styles, making the statement "I don't like Syrah" one that begs the question "what style?"

## FUN FACTS

Syrah has inherent smokiness to it so we use less new oak on it (half what other varieties get). It is one of the four varieties that Matt first started working with when he started the winery. In Australia, it is called Shiraz, possibly because the ships carrying vine cuttings from France stopped over in the Pakistani port city of Shiraz and had their cargo stamped accordingly.

## AWARDS

Not entered into competitions



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