



2024 SYRAH

TASTING NOTES

The beautiful purple of this wine shines with possibilities, and the nose is reminiscent of the rich caramel smell of walking into a dreamy candy shop filled with chocolate and strawberry rhubarb pie. When you dig in, the flavors are red fruit on a velvety tannin backdrop, gradually shifting to darker fruit (plums) towards the finish, ending with spicy notes of black pepper and allspice.

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 & Coyote Canyon

Appellation

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

Harvest Date

September 16, 2024

Harvest specs

23.5 brix, pH 3.85 TA 4.5 g/l

Crush Pad

Destem and light crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

16 days

Aging

16 months in barrels

Oak

11%

Fining/Filtration

Cross-flow filtration

Alcohol

14.5%

Production

340 cases

Bottled

February 4, 2026



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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 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 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

Yet to be entered into competitions.



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