



**2007 Sequel Syrah
Columbia Valley
John Duval, Winemaker**

John Duval, formerly of Australia's iconic Penfolds Grange, chose the Columbia Valley as his "Sequel" for the continuation of his life's work with Syrah.

Tasting Notes: Dark, lush and layered with blackberry, ripe plum and blueberry flavors complimented by aromas of black tea and incense. The wine offers great depth and richness with a silky texture and vibrant finish.

Vintage: An unusual heat wave in the spring of 2007, just before bloom, resulted in a smaller-than-average berry size adding concentration and flavor to the grapes. After bloom, idyllic summer growing conditions marked by warm days and cool nights allowed the grapes to ripen slowly and evenly resulting in wines with excellent natural acidity and intense flavor.

Winemaking: In addition to sourcing from several unique vineyard sites, John relies on techniques such as cold soaking and extended maceration (up to 30 days) to create a wide spectrum of flavors. During fermentation, John frequently uses "rack and return," an Australian technique that allows for gentle treatment of the berries while extracting optimal color and richness before aging 18 months in 65% new French oak barrels and 5% 300L hogs head American oak barrels.

Vineyards: Since Sequel's inception in 2003, John has worked with a diverse selection of Columbia Valley vineyards to craft a deeply concentrated and layered wine. Syrah from The Benches (formerly known as Wallula Vineyards) and Alder Ridge, in the Horse Heaven Hills, gives the wine its structure. Boushey Vineyard Syrah, from the Yakima Valley, adds freshness and balance. Mature vines from Bacchus Vineyard near Pasco provide complexity and dimension, while vineyards in and around Red Mountain give the wine its backbone and rich texture.

Alcohol: 14.7%

pH: 3.81

TA: 0.63grams / 100ml

Blend: 98% Syrah; 2% Cabernet Sauvignon

Release date: October 2009

Production: 1,950 cases