

2020 ESTATE RED MOUNTAIN SYRAH

RED MOUNTAIN ORIGINALS

In 1975 our family planted the first vineyard on Red Mountain, an area now known for producing some of the world's most powerful, opulent wines of distinction. For three generations we've worked together on our farm to grow exciting, vineyard-driven wines that capture the essence of our Red Mountain estates.

VINEYARD PROFILE

Legendary Washington vineyard guru Dick Boushey famously proclaimed that "Syrah loves a view," and that's exactly what our Ranch at the End of the Road vineyard offers. It's located higher on the hill than many of our other plantings, resulting in superb air/water drainage, dramatic diurnal temperature swings, and ample heat accumulation, perfect for world-class Syrah.

WINE PROFILE

Syrah from Red Mountain is prized for producing wines of profound concentration, color, and character. Élevage in a gentle french oak program ensures gorgeous fruit and ample minerality are preserved in bottle. Expect deep color and a lengthy finish; this is a remarkable wine. A significant Viognier co-ferment contributes deep blue color and aromatics that pop.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

60% Ranch at the End of the Road

23% Sunset Bench

12% Artz Vineyard

5% Heart of the Hill

VARIETAL COMPOSITION //

78% Syrah

12% Viognier

8%Cabernet Sauvignon

2% Merlot

CASE PRODUCTION //

247 12 x 750 mL cases, btld 06/22

RETAIL RELEASE //

Q1 2023, \$34 USD

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 34.5 lbs

VITICULTURIST //

Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

WINEMAKING //

Syrah components hand-picked into macrobins on 09/10 & 09/12. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Mixture of twice daily punch-downs and pumpovers. ML in barrel, 1 post-ML rack. 60% new-oak equivalent (Approx 43% FR/17% AM) for 23 months. Artz Vineyard Viognier used in co-ferment with one of the Ranch Syrah picks.

VINTAGE NOTES //

2020 heat and precipitation on Red Mountain tracked very closely with 2018 and 2019 averages. Grapes ripened on time and with very little disease/pest pressure. Yields were great and quality was high; another stellar Red Mountain vintage!

pH // 3.8 TA // 5.6 g/L VA // 0.62 g/L RS // 0.22 g/L ALC. // 14% VEGAN // Yes