



2020 SYRAH

RED MOUNTAIN, WASHINGTON

STORY

There's a theory that says to become truly accomplished at something it takes at least 10,000 hours of practice. This holds true for winemaking, too, where in our case the hours are counted in decades, and one thing is undeniable: there are no shortcuts.

WINEMAKING

Grapes were delicately hand picked, destemmed and fermented on the skins for three weeks before being aged for 20 months in New French Oak.

TASTING NOTES

Dark and earthy on the nose with blackberry, espresso bean and hints of lavender. Big and expressive on the palate, with ample rich, chewy tannins leading to a long, fruit driven finish. Drink now or age in bottle for 10+ years.

PAIRINGS

Pair with lamb shawarma, gyros, Asian five-spice pork or Indian tandoori meats.

TECHNICAL NOTES

Appellation: Red Mountain

Composition: 98% Syrah, 2% Cabernet Sauvignon

Aging: Aged for 20 months in 40% New French Oak

Fermentation: Stainless Steel

Alcohol: 15.5%

Acidity: 5.2 g/l

pH: 3.87

Residual sugar: 0g

