

BARRELSTONE

2004 SYRAH

C O L U M B I A V A L L E Y , W A S H I N G T O N S T A T E

Columbia Valley

The Columbia Valley's reputation for red wines was built on its ability to produce supple Merlot and powerful Cabernet but many believe Columbia Valley Syrah, with its rich, exotic spices and moderate tannins, may become Washington's next celebrated red. Growing conditions are perfectly suited to the grape. Summers are warm and dry (rainfall average 6 - 8" annually). Cool evening temperatures in the fall extend hang time and help to develop generous aromatics and complexity in the grapes.

Vintage Note

The Columbia Valley's hot growing season in 2004 followed by a cool fall created a longer harvest that resulted in wines with ripe, rich flavors. Hot dry weather in August gave way to cooler temperatures and light rain in mid-September, slowing harvest and extending hang time. Warm, dry weather resumed in early October, giving us bright and concentrated fruit.

Tasting Note

Dark ruby color leads to aromas of toast, plums and dark chocolate. Smoky notes accompany flavors of black plums and earthiness.

Blend

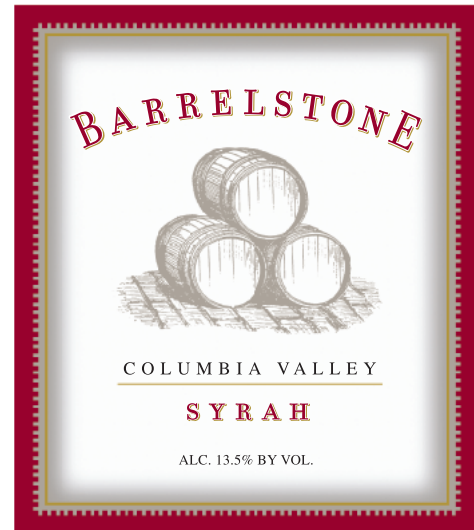
100% Syrah

Bottling

TA: 0.73

pH: 3.84

Alcohol: 13.5%



The Syrah for the Ages