

WASHINGTON HILLS

2008

SYRAH

VARIETY BLEND

100% Syrah

BOTTLING

pH: 3.61

TA: .61

ALC: 13.5%

VINEYARD

Alder Ridge, Oasis, Willard

CASES PRODUCED

1,948



WASHINGTON STATE

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

WINE MAKING NOTES

Picked when temperatures were cool, the grapes were then lightly crushed and immediately inoculated with selected yeast strains. An extended controlled fermentation process was conducted dedicated to extracting maximum color, aroma, and flavor. Upon completion of malolactic fermentation, the wine was aged with oak to add complexity.

TASTING NOTES

Rich blackberry jam and dark fruit aromatics fill this Washington Syrah. The well balanced palate is filled with black pepper, currant, violet and citrus oil notes which are supported by a firm tannin structure.

VINTAGE NOTES

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

Defining

WASHINGTON WINES

www.washingtonhills.com