



Basel Cellars
ESTATE WINERY

2016

ESTATE SYRAH WALLA WALLA VALLEY



A more “fruit-full” year in 2016 delivered richness and intensity from our Block 8 Syrah. These grapes were handpicked in the cool, early morning, delivering freshness and preserving beautiful characteristics at crush time. This expressive Syrah spent an extended amount of time on the skins, and fermented slowly over a three month period. With completion of primary fermentation, the dark and inky juice got pressed into neutral barrels for aging. No racking occurred during the barrel maturation process and the wine remained on the lees for 20 months. Only the most vivid and pronounced barrels were selected for the final cuvée

Once opened, this Syrah has a definite meatiness on the bouquet and will come across as more savory at first. As it breathes, beautiful red berry flavors are intertwined between notes of charcuterie, warm wood and espresso. Hints of graphite and stone carry out a subtle mineral element and leave a striking contrast from the fruit. A burst of dark berries will coat the mouth well, with hints of clove and dark chocolate in the background, adding depth and structure in the mid-palate. The robust fruit carries out to the long and pleasant finish. Generous tannin in this wine makes it a superb accompaniment to meat dishes such as pork shoulder roast, leg of lamb, elk burgers or barbecued spare ribs. Cheers!

TECHNICAL DATA

Vintage: 2016

Varieties: 100% Syrah

Vineyards: Double River

Appellation: Walla Walla Valley

Oak: 20 months, 100% neutral French Oak

Alcohol: 15.3%

pH: 4.02

T.A. 4.8g/L

R.S. 0.2g/L

Production: 178 cases

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