



Basel Cellars
ESTATE WINERY

2013

ESTATE SYRAH WALLA WALLA VALLEY



In 2013 we were blessed with a long, warm growing season which made for favorable viticulture conditions. Our Syrah was crafted from block 7 and 8 of our Double River Vineyard and enjoyed extended hang time until harvest. Ripe, jammy and intense fruit was handpicked and brought in to the cellar with extra care. Selected yeast strains were used during fermentation to showcase bold and expressive nuances of the varietal. It matured gracefully in French and American oak for 20 months.

Our intriguing Syrah prominently displays hints of leather, pepper and cured meat, with dominant earthy tones transforming into floral and smokey aromas. As this wine breathes, exciting notes of perfume, dark fruit and chocolate will delight your senses. The mouth-feel is round, supple and ripe with dark berry fruits integrating well with toasty oak. Good acidity in our Syrah makes it a great food wine, coupling well with dishes such as grilled lamb, roasted pheasant and herb meatballs with marinara. Savor!

TECHNICAL DATA

Vintage: 2013

Varieties: 100% Syrah

Vineyard: Double River Vineyard

Appellation: Walla Walla Valley

Oak: 20 months, 60% French oak, 40% American oak, 80% New

Alcohol: 15%

pH: 3.96

T.A. 5.6g/L

R.S. 0.1g/L

Production: 587 cases

For Shelf talkers, Bottle Shots, Trade Materials, Visit:
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