



2016

MCKINLEY SPRINGS  
CO-FERMENT  
SYRAH



This elegant yet complex Syrah is grown at McKinley Springs Vineyard in the Horse Heaven Hills. This wine is comprised of 93% Syrah and 7% Viognier. The co-fermentation of these two varietals enables us to infuse bold and rich flavors of Syrah with the floral and pretty notes of Viognier. By giving this wine plenty of oxygen during the fermentation phase, we secure intense color and expressive aromatics, setting a wonderful platform for barrel aging. We mature this wine in neutral French oak to respect the fruit and to obtain vibrancy in barrel.

This Syrah leads off with floral hints of rose petal, lavender and honeysuckle, followed by more fruit-driven notes of cherry, blueberry and orange peel. Fine nuances of dark chocolate, thyme and white pepper will appear in the background. There is a beautiful richness in the mouthfeel where ripe fruits are conveyed in the mid-palate, intertwined with definite layers of modest oak and beautiful acidity. The tannins are well integrated, and build firm structure around the fruit. Our Co-Ferment Syrah definitely deserves a special meal and will pair well with Moroccan lamb stew, Osso Bucco, seared tuna or venison. Cheers!

#### TECHNICAL DATA

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**VARIETIES:** 93% Syrah, 7% Viognier

**APPELLATION:** Horse Heaven Hills

**VINEYARD:** McKinley Springs Vineyard

**OAK:** 20 months, 100% French, 100% neutral

**ALC:** 15.5%   **PH:** 4.14   **T.A.** 4.2g/L   **R.S.** 0.2g/L

**PRODUCTION:** 185 cases