

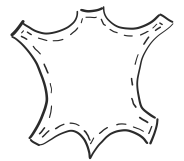
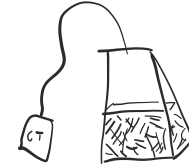
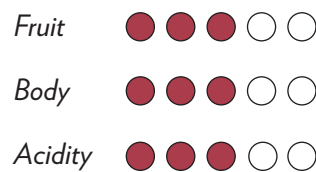
LEFT COAST

2018 RÔTIE SYRAH

Unique and expressive of the cold climate terroir our vineyard provides, we love offering this Syrah in a valley of Pinot.



FLAVOR PROFILE



Black Cherry

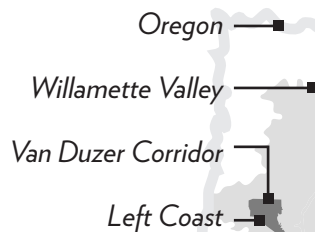
Black Tea

Leather

ANALYSIS

<i>Appellation</i>	Van Duzer Corridor Willamette Valley	<i>Brix at Harvest</i>	24.2
<i>Blend</i>	95% Syrah Noir 5% Viognier	<i>Total Acidity</i>	7.0 g/l
<i>Fermentation</i>	100% Fermented in open top oak fermenters	<i>pH</i>	3.69
<i>Aging</i>	65% New French Oak 35% Neutral French Oak	<i>Alcohol</i>	13.8%
		<i>Production</i>	382 6-pack cases/750 mL
		<i>Retail Price</i>	\$50
		<i>Time Aged</i>	17 months

VINEYARD NOTES



Elevation: 335 feet
Varietal: Syrah (Syrah Noir Clone)

At the top of our Right Bank vineyard is a small “hot spot” where we have planted a cool climate Noir clone Syrah. While it is uncommon to discover Syrah planted in our part of the Willamette Valley, this varietal thrives in these extreme conditions and produces a wine that offers a unique depth and spice to complement our Pinot Noir selections.

