

2009 Syrah Columbia Valley

Vineyards

Coyote Canyon/ Horse Heaven Hills AVA/ Syrah Phelps Clone	80%
Sugarloaf Vineyard/ Rattlesnake Hills AVA/ Syrah Tablas Creek Clone	16%
Elephant Mountain Vineyard/ Rattlesnake Hills AVA/ Viognier	4%

Vintage

2009, a warm vintage for Washington State, brought spikes in the 90's for several consecutive days in August, and the warmth continued with mid 80's weather lasting into September. Sugar levels advancing on flavor development meant we harvested 2 weeks earlier than in 2008. The reds from 2009 are big wines with concentrated, rich fruit. The warmer sites showed good tannin development with the heat units

Tasting Notes

The rich aromas of dark plum and berry fruits on the nose do not disappoint. This wine is big with layers of fruit and spice that play across the mid palate. The finish is long and laced with licorice, pepper and firm tannins that linger and build- carrying the spice along with them.

Technical Notes

Blend: 96% Syrah 4% Viognier

Harvest Dates: Various late September 2009

Harvest Chemistry Avg: Brix: 24.5 Total Acidity Avg: 6 g/L pH: 3.40- 3.5Avg.

Vinification

The 2009 Syrah was destemmed and lightly crushed to tank, along with the Viognier. A cold maceration of 4 days extracted rich colors, followed by inoculated alcoholic fermentation of 7-9 days.

Approximately 15% of the mature stems were retained in the must during fermentation to add structure to the finished wine. We pressed to tank at 5 brix, settled over night, and racked to barrel to complete primary and Malolactic fermentations. Elevation (aging) was completed on 25% new French oak, with the balance on 3-4 year old neutral barrels. Racked twice including the final blending. Bottled unfiltered and unfiltered.

Wine Chemistry: Alc v/v: 14.9% Ph: 3.85 Total Acidity: 6.0 g/L FSO₂: 36 ppm R/S: .4 g/L

Bottled: June 21st, 2012

Cases: 100

Ott & Murphy Wines

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Tasting Room and Wine Gallery
Langley Village by the Sea
204 1st St. Langley, Wa 98260
360.221.7131