



TWO VINTNERS

## 2014 Syrah

Columbia Valley, Washington



### PRODUCER PROFILE

Winemaker: Morgan Lee

Estate founded: 2007

Region: Washington, USA

### COMPOSITION

Syrah 98%

Roussanne 2%

### VINEYARDS

Columbia Valley is Washington's largest growing region at nearly 11 million acres. Variety typicity and pure fruit aromas and flavors are the hallmarks of wine from the Columbia Valley. Most vineyards lie below the floodwaters with soils of loess—wind blown deposits of sand and silt—overlying gravel and slackwater sediment with basalt forming the bedrock. This provides a diversity of soil types that are well drained and ideal for viticulture. The region has an arid and semi-arid, continental climate, receiving an average of 6–8 inches of precipitation annually. It is consistently warm with dry temperatures during the growing season and irrigation is therefore required to grow vinifera grapes. This irrigation provides growers with a large amount of control over grape development compared to many other regions of the world. This leads to minimal vintage variation and consistently high-quality wines.

### WINEMAKING

All the grapes were fermented with native yeast and 50% whole cluster. The Olsen Syrah was co-fermented with 10% whole cluster Roussanne. Aged for 18 months in 15% new oak by way of 500lt puncheon 85% neutral in 225lt barrels. Neither fined, nor filtered. 700 cases produced, released October 2016.

### TASTING NOTES

Showcasing the best in Washington Syrah, this wine pulls from some of the finest vineyards in Washington State and knits them into a combination of dark fruits and savory flavors held together by a smooth tannic backbone.

### FOOD PAIRING

Beef, lamb, game or poultry.

### Technical data

Alcohol: 14,5% | pH: 3,50 | Residual Sugar: 9 g/l | Total acidity: 5,40 g/l

