



2011 SYRAH
Walla Walla Valley, Washington

Vineyards

This year's Syrah is from two cool climate sites located in the Walla Walla Valley: 62% Les Collines Vineyard (blocks 30 and 50) and 38% Blue Mountain Vineyard (block 8). The well-known Les Collines Vineyard (French for "the foothills") is a 240-acre site which sits at roughly 1,000-1,200 feet of elevation. Block 30 rests at the floor and block 50 sits at the highest elevation of this site (called the "Sprawl", no canopy management). The soil is Walla Walla silt loam, most often referred to as loess (pronounced "luhss"). Blue Mountain Vineyard is very similar in temperature, soil and elevation. This site is owned by Michael Corliss and continues to bring the thunder for our Syrah program. Both sites complement my style and offer unique qualities.

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Winemaking

All blocks were hand harvested and whole cluster fermented at 60%. The remainder was destemmed into open-top 1.5-ton fermenters. A series of pump-overs (circulating the juice throughout the fermentation process) and/or punch-downs (mixing the skins with the juice) was done two to three times per day for approximately 12 days with a delestage done at peak fermentation (12-15 brix) to ensure full extraction in a cooler 2011 vintage. All three blocks were then lightly pressed, put to barrel on lees for malolactic fermentation and stirred every two weeks to enhance mouthfeel.

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Tasting Notes

HOLY COW! I love when I open a bottle of wine, pour some juice in a glass, walk away and can smell it from a distance. This wine does just that. Once poured, aromatics of roasted meat, sweet fig, white pepper, blackberry/blueberry, with a hint of smoke ensue. The palate is nothing short of brilliant, bringing a racy acidity and silky/fleshy texture, while the heavy stem ferment packs in dirt and tannins with a lingering finish. This wine is, once again, stylistically "me" showing restraint with just the right amount of fruit, acid and Syrah dankiness that I love from Walla Walla. Get it while it lasts.

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Technical Analysis

Appellation: Walla Walla Valley
Varietal Composition: 100% Syrah
Harvest Dates: October 29 and November 2, 2011
Alcohol: 13.2%
pH: 3.71
Total Acid: .64g/100ml
Cooperages: 18% New Sirugue, 82% Neutral French. Aged 17 months in oak.
Bottling Date: June 20, 2013
Cases Bottled: 176

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Price: \$40



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