



2019 Gordon Estate Syrah

Composition: 100% Syrah

Appellation: Columbia Valley, WA

Harvest Date: Oct 8 - 14, 2019 - Brix at harvest ranged from 25.2 to 26.4 Brix

Harvest Notes: The fruit for our Gordon Estate Syrah was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed to stainless steel fermenters the same day as harvest. Fermentation was initiated after 24 hours using specialized yeast. The fermentation lasted about 2 weeks with gentle pump overs occurring twice daily for optimal extraction. The wine was then drained and pressed to another tank and allowed to settle before racking to new and neutral French and American oak barrels.

Aging: Barrel aging lasted 32 months.

Tasting Notes: Our 2019 Gordon Estate Syrah has a rough garnet hue. Pronounced aromas of boysenberry jam, coffee and cocoa fill the nose. The lively palate is full, with gripping texture formulated by concentrated fruit, gritty tannins and an acidity higher on the pH scale. The finish sticks to the cheeks and the back of the tongue like a dusting of cocoa over cherry coffee cake.

Bottling Analysis:

Alcohol by volume:	13.9 %
pH at bottling:	3.95 g/l
Titrateable acidity:	4.8 g/l

Bottled: July 5, 2022 - 900 cases