



HANDS-ON SYRAH

2021 Estate Grown ~ Kamiak Vineyard ~ Columbia Valley AVA \$60.00 SRP

Vintage



Bud break occurred the first week of April which was slightly ahead of historical averages. The weather was unsettled through bloom which was the end of May. Despite the unsettled weather during bloom, we were satisfied with fruit set and canopy development...for the most part we were off to a fairly normal growing season. That changed the third week of June as a record heat wave blanketed the region. The highest temperature we recorded in the vineyard was 118° F. There seemed to be no end to the heat wave as it reached into August with above average temperatures. Viticultural practices to maximize light penetration to the clusters had to be adjusted to minimize damage from the extreme temperatures. Many of the viticultural practices that we would consider normal and timely were not normal or timely. Careful attention to soil moisture status was also critical in minimizing damage during the extreme heat. We began harvest the first week of September and were blessed with exceptional ripening weather through October. It's been 40 years since our first vines were planted on the Estate and 2021 has been the hottest on record. The impacts of record temperatures on the fruit were smaller berries and smaller clusters which resulted in highly concentrated wines with exceptional quality. We finished a relatively smooth harvest the second week of October. ~Marc Nelson, Vineyard Mgr.

Winemaking

Winemaking Notes: The grapes were harvested from our estate vineyard located on a gentle south facing slope along the Snake River in Pasco, Washington. The fruit was de-stemmed to our small lot winemaking program in 1-ton fermenters. 10% of the juice was saignée'd to our Rosé program giving this Syrah a higher skin to juice ratio. The must was allowed to soak for 24 hours prior to yeast inoculation. Punch downs occurred twice daily until the wine achieved dryness. The wine was pressed to twice filled French and American oak barrels where malolactic fermentation occurred. Racking was performed 8 months later via gravity and the barrels were topped monthly. This Syrah displays opulence, texture and finishes elegantly. It rose above all other varieties from our 2021 vintage to claim the name, Hands On!

Tasting Notes: (1 week post bottling): A dense eggplant color with aromas of baked boysenberry custard tart leads to a full palate with dark toasted notes and chewy structure. The finish is persistent jammy fruit with integrated tannins that meld into the tongue.

- **Composition:** 100% Syrah
- **Brix at Harvest:** 26.0
- **Harvest:** Oct 8, 2021
- **pH:** 3.98 g/L
- **TA:** 4.8 g/L
- **ABV:** 14.7%
- **Production:** 31 Cases
- **Bottled:** July 6, 2023