

Tech. info: **2014 La Chanterelle Syrah**

- * Wahluke Slope AVA, Riverbend Vineyard, hand picked 09-27-2014
- * Sugar Brix samples by refractometer, before crush, 25.4/26/26.2
- * fermented using 6 open-end 60gal oak barrels
- * 3 day cold soaked, 100% full stems fermented, hand de-stemmed during 2-3 times a day [punchdown routine], no stems remaining for press
- * pressed 10-18-2014 when sugar by hydrometer 1/0/-1
- * MLF completed 12-20-2014

* bottling day 09-07-2016 [wine aged 23 months in oak barrels]. Our Syrah is hand picked from a single vineyard, only 72 cases produced. All of our wines are cared for with great attention to detail. We meticulously sort grapes and hand remove berries from the stems, no machine crush is involved with this vintage. This allows a unique full berry fermentation and full body integration while preserving high fruit character.

Here is the May 4th 2017 wine review from the Washington Wine Blog:

2014 La Chanterelle Syrah- Sourced from the Wahluke Slope, this wine opens with dense aromatics of black plum, hoisin sauce, Chinese black tea and black cherry compote. There are dense flavors of dark chocolate shavings, sage, blackberry jam and suggestions of Earl Grey tea. The plush mouthfeel is lovely. Be sure to give this at least one hour decant if enjoying now. I can see this polished wine cellaring well into the next decade. Drink 2017-2026- 91

* 15.3 % alc pH 3.8 titratable acidity 7.6g/L

