

BALBOA

2013 SYRAH

Tasting Notes

Exhibits enticing aromas of stone fruits, dried orange peel, dark raspberry and ripe cherry. The palate shows notes of baking spice, wild blackberry, and cassis leading into flint, graphite and savory game notes.

Production Notes

33% whole-cluster estate vineyard Syrah was co-fermented with 2% Viognier to increase aromatics and bring floral notes for balance. Following fermentation, 12% Grenache was blended in, increasing complexity.

Vineyards

- Estate Eidolon Vineyard, 'Rocks District of Milton Freewater', Walla Walla Valley
- Seven Hills Vineyard, Walla Walla Valley
- Summit View Vineyard, Walla Walla Valley

Winemaking

- Hand-harvested grapes
- Picked early in the morning
- 33% whole clusters with 67% destemmed fruit
- Small lot fermentations in stainless steel tanks
- The cap was manually punched down twice a day
- The wine was aged for 16 months in French Oak barrels
- Cross-flow filtration prior to bottling

Vintage

- Overall one of the warmest vintages on record.
- Bud break started in early-mid April with bloom in early June, between 1-2 weeks early than normal
- Warm summer temperatures continued to allow good ripening, with slightly smaller berry size and thicker skins for deep rich flavors and tannins.
- Cool September temperatures slowed down sugar accumulation allowing for longer hangtime and complex flavor development
- Harvest started on September 10th lasting through the end of October



SYRAH
2013
WALLA WALLA VALLEY

Wine Data

Appellation.....Walla Walla Valley
Varietal..... Syrah
Composition..... 86% Syrah
..... 12% Grenache
..... 2% Viognier
Vineyards.....Estate Eidolon Vineyard
..... Seven Hills Vineyard
..... Summit View Vineyard
Vintage..... 2013

Technical Notes

pH.....3.62
Total Acidity..... 6.4 g/L
Alcohol..... 14.4%
Harvest Date..... Sept 21 - Oct 23, 2013
Bottling Date..... June 16, 2015
Production..... 588 cases