

BALBOA

2015 PANDEMONIUM

Tasting Notes

Expressive notes of black pepper, violets, sage, blackberry, olive tapenade and forest floor aromas. The palate is rich and velvety with ripe currant and raspberry, purple plum, dark chocolate and savory game notes. Polished fine grain tannins and bright acidity on the lengthy finish.

Production Notes

Pandemonium is our 'Reserve Syrah' sourced from our Estate Eidolon Vineyard. The 2015 was co-fermented with Roussanne and Viognier and included 50% whole clusters.

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
- Small lot fermentations in stainless steel tanks with 50% whole clusters
- The cap was manually punched down two times per day
- Pressed and transferred to barrels to complete secondary fermentation
- The wine was aged for 16 months in French Oak barrels with 10% new
- The wine was racked once during aging
- Cross-flow filtration prior to bottling

Vintage

- The warmest vintage on record for Washington
- Bud break occurred two-three weeks early in most sites
- Increased irrigation and proper canopy management allowed for healthy vines and fruit development
- Cooler more average fall temperatures allowed for a longer hangtime, with smaller berries for increased structure
- Harvest started on August 25th continuing through early October

PANDEMONIUM

Wine Data

Appellation.....Walla Walla Valley
Varietal..... Syrah
Composition..... 96% Syrah
..... 2% Roussanne
..... 2% Viognier
Vineyards.....Estate Eidolon Vineyard
..... Seven Hills Vineyard
..... Summit View Vineyard
Vintage..... 2015

Technical Notes

pH.....3.82
Total Acidity..... 6.4 g/L
Alcohol..... 14.6%
Harvest Date..... Sept 4 - 15, 2017
Bottling Date..... May 30, 2017
Production..... 250 cases