

BALBOA

2016 Reserve Syrah

Tasting Notes

Classic “rocks” minerality and dried herbs on the nose lead into sour plum, cranberry and rich roasted game on the palate. This wine also exhibits notes of truffle, mocha, cacao, and olive tapenade before a smooth finish, with a savory mouthfeel and rich tannins.

Production Notes

Our first Reserve syrah sourced exclusively from Stoney Vine Vineyard, located in the ‘Rocks District of Milton-Freewater.’

Vineyards

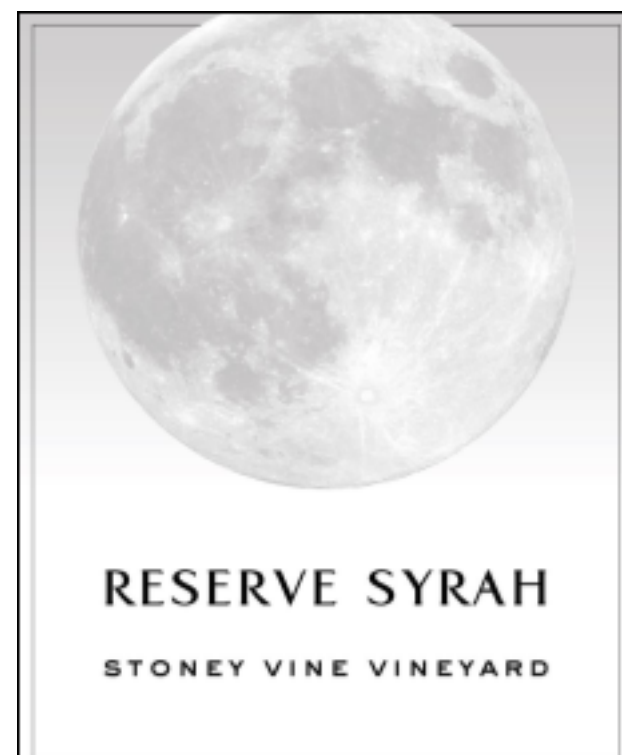
- Stoney Vine Vineyard, ‘Rocks District’ Walla Walla Valley

Winemaking

- Hand harvested grapes
- Picked early in the morning
- 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 with two rackings.
- Cross flow filtration prior to bottling

Vintage

- Warm spring time temperatures lead to early bud break
- Moderate early summer temperatures allowed for ideal bloom and fruit set
- Cooler than average temperatures continued allowing fruit to ripen gradually, leading to lower sugars and higher natural acidity.
- These cooler temperatures extended the growing season for optimal flavor development across all varieties.
- Harvest started on September 2nd and continued into mid-October.



Wine Data

Appellation.....Walla Walla Valley
Varietal.....Syrah
Composition.....100% Syrah
Vineyards.....Stoney Vine Vineyard
Vintage.....2016

Technical Notes

pH.....4.0
Total Acidity.....5.3 g/L
Alcohol.....14.4%
Harvest Date.....October 3rd, 2016
Bottling Date.....August 2nd, 2018
Production.....72 cases

