

TENOR

2018 Syrah



The 2018 Tenor Syrah was crafted from two exclusive vineyards in Washington State's Royal Slope and Yakima Valley. Farmed using sustainable practices with nearly all organic products, the vines were primarily limited to one cluster per shoot or three clusters per spur for maximum concentration. They were then hand-harvested in the early mornings October 11th - October 20th, 2018.

Upon arriving in the winery, each cluster was hand-sorted and berry-sorted. Fermented in 60% stainless steel tanks (Scarline Vineyard) and 28% oak barrels (Boushey), with the remaining 12% in stainless steel tanks, resulting in texture variation and aromatic complexity. The wine was then moved to a combination of 500L and 600L French oak puncheons for 19 months of cellaring. After nearly 50 individual evaluations by our winemaking team, these exclusive four puncheons yielded only 239 cases which were bottled on July 8, 2020.

"Seductive dark fruits, charcuterie, spices and garrigue start the nose. Some plum skin, black currant and blackberry begin to escape with air, along with a chalky minerality wafting in the background. The palate is thick and plush with vibrant acidity and a gorgeous mineral streak coursing from start to finish. Hints of cracked pepper and meaty nuance carry through a long and seductive finish, with a lingering of herbs and blackberry puree. ."

-Aryn Morell, Winemaker

SELECT VINEYARDS

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| ① Royal Slope AVA | Scarline Vineyard |
| ② Yakima Valley AVA | Boushey Vineyards |

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| Labeled AVA | Columbia Valley |
| Case Production | 239 |
| Varietal Composition | 100% Syrah |
| Fermentation | 60% concrete tanks, 28% oak barrels, and 12% stainless steel tanks |
| Aging | 19 months in 500L and 600L 100% new French oak puncheons |
| Alcohol | 14.4% |
| Drinkability | Now-2036 |
| Retail | \$80 |

