

WATERBROOK

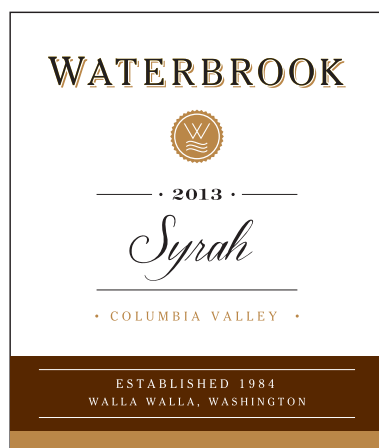


• 2013 •

Syrah

• COLUMBIA VALLEY •

*A sultry red with bright fruit and spicy layers
that will make your mouth water.*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Spicy and earthy with bold cocoa aromatics, this Syrah is generous with black fruit flavors and well-supported tannins. Blueberry tart flavors lead its dark chocolate and licorice-wrapped finish.

VINEYARD SOURCES

Willard, Mirage, Canyon Vineyard Ranch, Blackrock

BLEND

98% Syrah, 2% Roussane (co-ferment)

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest. As the Chardonnay harvest slowed, Riesling picked up. Red harvests started with Merlot and Syrah, phasing to Cabernet Sauvignon and others. A minor hot-to-cool temperature swing in mid-September suggests that Washington red wines will come with ripe flavors, moderate alcohol levels and vivid acidity.

WINE MAKING NOTES

Harvest Date: 9/18/13–11/4/13

Yeast: Pasteur Red

Malolactic: 100%

Oak: 20% new American oak;
balance, American and French oak
(2–4 yrs.)

Aging: 11 months

Fining: None

TIA: 0.57

pH: 3.8

Alcohol: 13.8%

Bottled: October 9–10, 2014

Cases Produced: 4,000

FOOD PAIRINGS

This is a big red that pairs beautifully with red meats and the richest salmon varieties. Enjoy with a roasted rib eye steak with chanterelles in Syrah glaze, a lamb and oxtail cassoulet, or a cracked peppercorn-crusting Copper River salmon, fired on the grill (it brings out the nuttiness).