

WATERBROOK

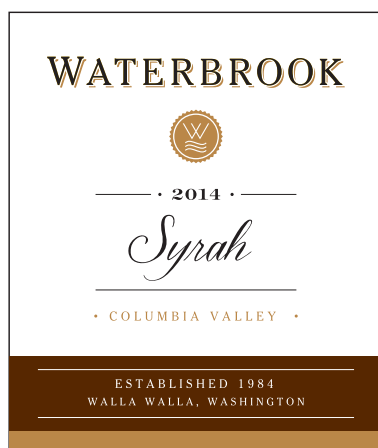


• 2014 •

Syrah

• COLUMBIA VALLEY •

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



TASTING NOTE
by Winemaker
JOHN FREEMAN

Aromatics of tanned leather, black currants and pepper are backed by a brush of mint. Medium-heavy with silky smooth tannins, this Syrah finishes with ripe black fruits and floral notes, complemented by sweet oak.

VINEYARD SOURCES

Mirage, Canyon Vineyard Ranch,
Waterbrook Estate, Skyfall

BLEND

100% Syrah

VINTAGE NOTE

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

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).

WINE MAKING NOTES

Harvest Date: 9/11/14–10/14/14

Yeast: *Andante*

Malolactic: 100%

Oak: 20% new American oak;
balance 2-5-year-old American,
French and Hungarian oak.

Aging: 10 months

Fining: None

TIA: 0.55

pH: 3.93

Alcohol: 14.47%

Bottled: July 6–7, 2015

Cases Produced: 5,130