



2012 SPOFFORD STATION VINEYARD SYRAH WALLA WALLA

VINEYARDS

Spofford Station Vineyard is located on the Oregon side of the Walla Walla AVA in the foothills of the Blue Mountains near Milton–Freewater and is sustainably farmed using LIVE vineyard practices. The loamy, silty soils and the warm growing seasons are a perfect climate for growing world class Syrah. The vineyard is 1000 feet above sea level with prevailing winds that travel along the nearby Walla Walla River. The silty loam soils were formed eons ago and are a mix of ancient lava flows with windblown silt. These soils shape the complex flavor development in the resulting wines.

VINTAGE

Moderate temperatures and ideal growing conditions throughout the season put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a challenging vintage like 2011, this abundant and extremely high quality vintage was a welcome change for everyone growing and making wine in Oregon. The warm summer continued deep into the fall and allowed for extended hang times. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line. This was a truly classic vintage.

WINEMAKING

The fruit arrived on October 9th with a brix of 25.5 and dark fruit flavors. The grapes for this wine were destemmed and crushed and then cold soaked for 7 days and inoculated with yeast. Each fermenter was hand punched 2 times daily until dryness. The fermenters were pressed off after spending 30 days on the skins and settled for 3 more days before going to barrel. The wine was sulfured after ML completion and aged in 20% new French oak (Rousseau) for 18 months. This wine was carefully racked to tank and then bottled on May 8th 2014.

TASTING NOTES

Aromas of Blackberry, Blueberry, and black pepper meld with hints of toasty oak. A luscious entry morphs into supple and silky tannins that combine flavors of Blueberry jam and Dark Cherries. Pair it with grilled tenderloin on a parsnip puree!

TECHNICAL INFORMATION

ACCOLADES

88 Points – Wine Enthusiast

APPELLATION

Walla Walla

VINEYARDS AND CLONES

Spofford Station – Clone 7

COMPOSITION

100% Syrah

FERMENTATION AND AGING

18 months in 20% new oak
Rousseau

ALCOHOL

14.9%

PH

3.85

PRODUCTION

125 cases

BOTTLING DATE

May 2014

RELEASE DATE

August 2014

SUGGESTED RETAIL PRICE

\$25