

# COLUMBIA·CREST *Reserve*

## 2002 SYRAH

### VINTAGE

- The growing season began with cool weather that modestly delayed bud break and fruit set.
- Consistent and ideal weather conditions from mid-summer to early fall, with daytime to nighttime swings spanning as much as 40 degrees, were perfect for fruit maturation.
- Grape clusters were compact with large, fully mature berries.
- Fruit quality was excellent, marking the 5th consecutive quality vintage.

### VINEYARDS

- The proposed Horse Heaven Hills appellation hosts two vineyard sites—one for Syrah and one for Viognier—that are the sole contributors to the Reserve Syrah program.
- Syrah has an affinity for the region's warm daytime temperatures during summer months and cooler temperatures during the ripening season. Lower temperatures during ripening concentrate aromatics and enhance complexity.
- The region's low rainfall stresses the vines and ultimately yields concentrated fruit with depth and variety expression.

### WINEMAKING

- Grapes were destemmed and crushed with 20% whole berries remaining.
- Fermentation on the skins ranged from five days in open top fermenters to develop complexity and seven days in stainless steel fermenters to develop aromatics and finish.
- Whole berry Viognier (9%) co-fermented with the Syrah to further enhance aromatics.
- Twice daily pumpovers (stainless steel) or punch downs (open tops) extracted color, aromatics and flavors.
- The wines were blended and placed in a half new French and half new American oak barrels. Malolactic fermentation commenced.
- The wine was racked by gravity flow at three month intervals during its 20 months in barrels.



### TASTING NOTES

“Created in a Cote Rotie-style, this Syrah presents explosive Viognier aromatics of sweet orange peel, pear and rosebud and pronounced Syrah notes of white pepper, cocoa and raspberries. Slightly spicy, meaty-earthy overtones, indicative of the Horse Heaven Hills terroir, precede a palate of cocoa, roast coffee and dark chocolate. A raspberry-blueberry lushness lingers on the palate.”

*Ray Einberger*

Winemaker

VINEYARDS	Columbia Valley
FIRST HARVEST DATE	September 26, 2002
FERMENTATION DATA	5-7 days on skins, Premier Cuveé, Syrah, D254 and L2226
BLEND	91% Syrah, 9% Viognier
ALCOHOL	14.4%
TOTAL ACIDITY	0.63 g/100 ml
pH	3.49
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