



**2007 Heart Syrah — Columbia Valley
100% Stoneridge Vineyard, Royal Slope**

Tasting Notes:

Score 98, Robert Parker, The Wine Advocate (September 2010)

"Sourced from Stoneridge Vineyard in the Royal Slope, it was aged entirely in neutral oak. Earth, underbrush, truffle, brier, game, bacon, and blueberry aromas lead to loaded, super-rich, unctuous, full-bodied Syrah. Mouth-filling, already complex, and multi-dimension, it has exceptional length and impeccable balance. Give it 3-4 years to become a bit more civilized and enjoy it from 2014 to 2027." —Jay Miller

Technical Information

Vineyard: 100% Stoneridge Vineyard is located northeast of the Wahluke Slope AVA, across the Saddle Mountains, near Royal City. It is also the fruit source for Royal City, Skull, and Old Bones. The 2007 Heart Syrah is a blend of fruit primarily from the southern section of the vineyard. Very rocky soils—in fact 6 different kinds—make up the complex profile of aptly named Stoneridge. A windy site, it naturally controls vigor and reduces yields, only 1.7 tons per acre. The fruit is thick skinned and produces nearly black juice and robust yet supple tannins, adding to the aging potential of the wine.

Elevage: Fruit was picked at the end of October. Hand picked, foot crushed, native yeasts, small batch open top fermenters, hand punch downs, basket pressed, spontaneous malolactic fermentation and absolutely no filtering. The wine was aged in 25% new barrels for 26 months and bottled in January 2010. Only French oak was used, from coopers Sirugue, Ramone, and Ermitage.

Total Production: 200 cases

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