

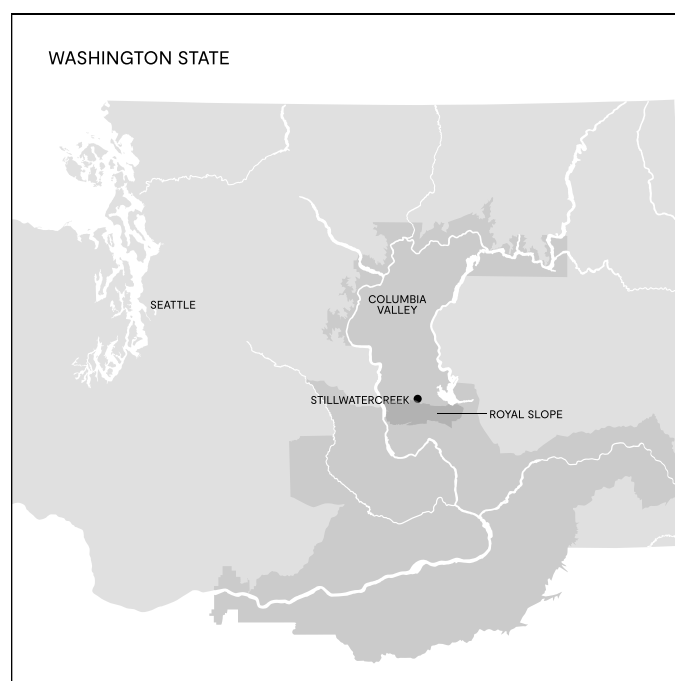
2014 STILLWATER CREEK SYRAH

SINGLE BARREL

The 2014 Single Barrel Syrah was crafted exclusively from Stillwater Creek in the Columbia Valley. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested over several early mornings in late October. Upon arriving in the winery, the fruit was hand-sorted, berry-sorted, and then 100% whole cluster fermented exclusively in stainless steel tanks. Using only the free-run wine, it was then moved to custom 500L French oak puncheons for 53 months of cellaring. Without racking, the flavors were compressed for an old-world profile. The 2 puncheons were bottled, without fining or filtration, in April 2019 and resulted in only 107 cases.

“The long elevation of this wine shows in the medjool date, cured meat, roasted walnut and dried flower aromas, as well as the deep garnet color with slight bricking toward the rim. The mouthfeel starts off silky and sweet, leading to bright acidity and a weighty mid-palate. Flavors of licorice, espresso, clay pot, rhubarb and cocoa bean lead to tart berries and salted caramel on the lengthy finish.”

—BRYAN OTIS, PROPRIETOR



LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	STAINLESS STEEL
AGING	53 MONTHS IN TWO 500L FRENCH OAK PUNCHEONS
ALCOHOL	16.5%
CASES	107
BEST BETWEEN	NOW – 2035
RETAIL	\$95