

2015 STILLWATER CREEK SYRAH

SINGLE BARREL



The 2015 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 hand-harvested over several early mornings in late October. Upon arriving in the winery, the fruit was hand-sorted, berry-sorted, and 100% whole cluster fermented exclusively in stainless steel. Using only the free-run wine, it was moved to two custom 500L French oak puncheons for 41 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 of 2019, resulting in only 109 cases.

“ The 2015 Single Barrel Stillwater Creek Syrah shows a dark, inky garnet in the glass with a bright maroon rim. Aromas of dark berry liqueur, cocoa powder, creosote, nocino and beef jerky lead to sour cherry pie, cola, nori and beef drippings on the palate. The mouthfeel is velvety with fine tannins and generous acidity, leaving a lingering finish of blackberry sauce, balsamic and dried tobacco.”

-WINEMAKER NOTES

LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	STAINLESS STEEL
AGING	41 MONTHS IN TWO 500L FRENCH OAK PUNCHEONS
ALCOHOL	15.5%
CASES	109
BEST BETWEEN	NOW – 2035
RETAIL	\$95

