

2016 STILLWATER CREEK SYRAH

SINGLE BARREL



The 2016 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 at 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 French oak barrels for 80 months of cellaring. Without racking, the flavors were compressed for an old-world profile. The wine was bottled, without fining or filtration, in June 2023 and resulted in only 107 cases.

“ A deep crimson in the glass and elicits aromas of Kalamata tapenade, camphor, hickory and strawberry. On the texturally svelte palate, electric acidity is met with flavors of raspberry syrup, landjaeger, tart cherries and river rock minerals. The finish shows broad tannins and lingering flavors of bing cherry and dusty minerals.”

-WINEMAKER NOTES

LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SYRAH
FERMENTATION	STAINLESS STEEL
AGING	80 MONTHS IN TWO 500L FRENCH OAK PUNCHEONS
ALCOHOL	15.2%
CASES	107
BEST BETWEEN	NOW – 2035
RETAIL	\$95

