

2017 STILLWATER CREEK SYRAH

SINGLE BARREL

The 2017 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 October.

Upon arriving at the winery, the fruit was hand-sorted, berry-sorted, and 100% whole cluster small lot fermented. Using only the free-run wine, it was moved to a French oak, 500L puncheon and 225L barrel for 68 months of cellaring. Without racking, the flavors were compressed for an old-world profile. The wine was bottled, without fining or filtration, in June of 2023, resulting in only 77 cases.

“ The 2017 Single Barrel Stillwater Creek Syrah is inky garnet with a cherry-red rim in the glass. Having a bit of age on this wine allows it to show its secondary characteristics, along with ample fruit. On the nose, river rock, geranium, cherry syrup, light-roast (blonde) coffee and cola lead to flavors of tart red strawberry, baking spice, cocoa powder mingled with an intriguing juxtaposition of dried fruit flavors. Medium bodied with racy acidity and well-integrated tannins. Long, mouthwatering finish shows spice, oak, white flowers and concentrated berries.”

BRYAN OTIS, PROPRIETOR



LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	SMALL LOT FERMENTATION
AGING	FRENCH OAK; ONE 500L PUNCHEON AND ONE 225L BARREL FOR 68 MONTHS
ALCOHOL	15.4%
CASES	77
BEST BETWEEN	NOW – 2035
RETAIL	\$95

VINEYARD NAME

