

2018 STILLWATER CREEK SYRAH

SINGLE BARREL



The 2018 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 October.

Upon arriving at the winery, the fruit was hand-sorted, berry-sorted, and 100% whole cluster small lot stainless steel fermentation. Using only the free-run wine, it was then moved to a French oak, 500L puncheon and 225L barrel for 56 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 78 cases.

“ The 2018 Single Barrel Stillwater Creek Syrah shows cherry-red moving to garnet in the glass. Aromatics of sappy blackberry and fig mix with scorched earth, Amarone, and Luxardo cherries. The palate is coated with big upfront texture from flavors of leather, plum sauce, and berry compote, moving into sagebrush and game meat. Full bodied and weighty with quenching tannins. Warm spices, sandalwood, and berry pie richness lead to a beautiful mouthwatering finish.”

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 56 MONTHS
ALCOHOL	16.3%
CASES	78
BEST BETWEEN	NOW – 2035
RETAIL	\$95

