

2019 SCARLINE SYRAH

SINGLE BARREL



The 2019 Single Barrel Scarline Syrah is a single vineyard wine from Scarline vineyard in the Royal Slope AVA of Washington State. The site is farmed using sustainable practices, and the Syrah is trellised using vertical shoot positioning (VSP).

Cropped to 2-3 tons per acre to allow for even ripening and concentration of flavors. Grapes are harvested in the cooler, early morning hours to capitalize on the diurnal shift, which provides acidity and freshness. 2019 was a cooler vintage overall, which further allowed balance in the resulting wines.

The Syrah was fermented in a combination of stainless steel and concrete vessels for 18 days, and then aged in a once-used barrel for 40 months. Bottled in June of 2023. Only 51 cases produced

“ The 2019 Single Barrel Scarline Syrah is a dense garnet in the glass, yielding an opaque rim. Classic Syrah aromatics of charcuterie, dried cherry, cocoa powder, and beef drippings. The palate is a combination of fruit and savory flavors, with hoisin, mace, plum sauce, and cherry cordial notes. The very textural mouthfeel is bright and lifting and yet dense and powerful. The warm finish is impressive, with spices, dates, and white flowers”

BRYAN OTIS, PROPRIETOR

LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	100% STAINLESS STEEL FERMENTATION
AGING	44 MONTHS IN A ONCE USED LARGE FORMAT PUNCHEON AND NEUTRAL STANDARD SIZE BARREL.
ALCOHOL	14.5%
CASES	51
BEST BETWEEN	NOW – 2038
RETAIL	\$55

