

2018 VA PIANO SYRAH

SINGLE BARREL



Va Piano Vineyard is farmed with a modified Scott Henry trellising system with two levels of shoots and fruiting zones. The site typically yields 2.5-3 tons per acre, depending on the vintage.

The vineyard is farmed sustainably with organic products being used unless the fruit integrity is at risk due to weather conditions.

Harvested by hand, the fruit was destemmed and fermented entirely in stainless steel to maintain its fresh aromatic potential. The wine was then aged in 50% new French oak 500L barrels to maintain fruit purity and texture. Bottled unfined and unfiltered.

“ Appearing saturated and a dense garnet red, the 2018 Single Barrel Va Piano Syrah displays inviting aromatics of mountain berries, dried tobacco leaf, white pepper, and cold campfire.

An initial sweetness and a tinge of acid provide the perfect framework for The chewy and rich, concentrated body showcase blackberry syrup, hickory meat, dusty cocoa, and black plum all with elegant, peripheral tannin. The chewy and rich, concentrated body linger with notes of violets, fresh blueberry, sweet leather, and quill ink evolving in the finish.”

BRYAN OTIS, PROPRIETOR

VA PIANO



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SYRAH
FERMENTATION	100% STAINLESS STEEL TANKS.
AGING	56 MONTHS IN 50% NEW FRENCH OAK 500L
ALCOHOL	15.4%
CASES	165
BEST BETWEEN	NOW – 2035
RETAIL	\$55