

TENOR

2021 Tenor Syrah



The 2021 vintage experienced below-average precipitation in winter. Hot and windy conditions in late May and early June led to small berries, clusters, and low yields. The heat resulted in sugar advancement but delayed flavor development and phenolic ripeness. Cool fall temperatures allowed flavors to catch up, resulting in expressive white wines and intensely concentrated red wines.

The 2021 Tenor Syrah is comprised mostly of Scarline Vineyard with small amounts of Stoneridge and Thunderstone vineyards.

The fruit arrived at the winery in pristine condition after being hand-harvested and hand-sorted. Each lot was cluster-sorted and 20% whole clusters were first loaded into the fermentation vats. The remaining 80% was destemmed and berry-sorted before being added to the whole cluster fruit.

The wine was left on its skins for a full 30-day+ extended maceration. After 21 months in barrel, the blend was combined in tank and bottled unfinned and unfiltered. Only 260 cases produced.

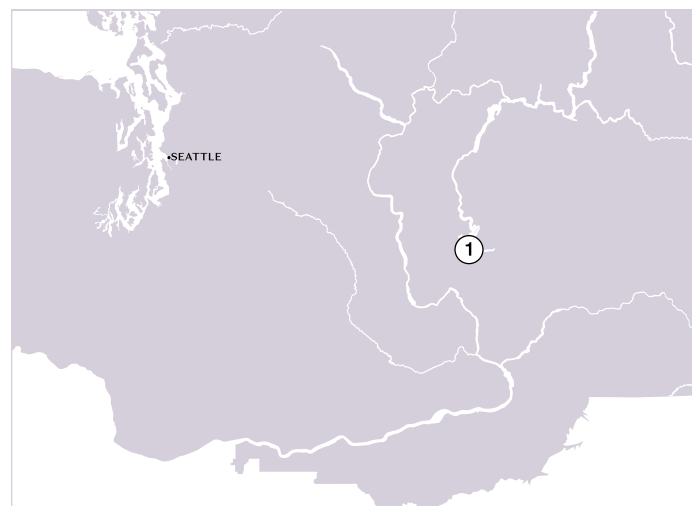
“This intricate and elaborate wine opens with bramble berries, steak juice, toasted marshmallow, and garrigue aromas. Flavors of sour cherry, peppercorn, raspberry compote, and venison combine with silky tannins and velvet-rich body for a long, flashy finish of dark chocolate, blueberry, black olive, and blood orange.”

– BRYAN OTIS, PROPRIETOR

SELECT VINEYARDS

1 ROYAL SLOPE

SCARLINE, THUNDERSTONE, STONERIDGE



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SYRAH
FERMENTATION	STAINLESS STEEL FERMENTATION, PRIMARY LASTING ABOUT 10-14 DAYS AND SPENDING A TOTAL OF 35+ DAYS ON SKINS.
AGING	21 MONTHS IN 100% NEW FRENCH OAK, 44% IN 225L BARRELS, 36% IN 300L HOGS HEADS, AND 20% IN 500L PUNCHEON.
ALCOHOL	15.3%
CASES	260
BEST BETWEEN	NOW – 2038
RETAIL	\$ 128