



2014 Single Vineyard Syrah

Barrel Select Club Exclusive

TASTING NOTES

Remarkably deep garnet-purple in color, our 2014 Limited Edition Barrel Select Syrah was cold soaked for 5 days to increase color and fruitiness, then aged 22 months in French and American oak barrels. Rich aromas of blackberry, blueberry, apricot, and plum on the nose, followed by ample cocoa and roasted hazelnut flavors with a touch of licorice and vanilla. This full-bodied wine is coated with well-rounded and velvety tannins, finishing with wonderful length and depth.

HARVEST OVERVIEW

2014 was a truly spectacular vintage in Oregon. Bud break was almost two weeks earlier than previous years, there was little concern of frost in the spring and the larger region saw very little rain during harvest, which all contributed to make this season perfectly exceptional. The vintage boasts both high quality and high quantity on the vine - a perfect combination - with intense fruitfulness and aromatics. The 2014 vintage was one of the driest and the warmest on record for each of Oregon's growing regions, and the ideal growing conditions led to above average yields that went on to produce some of Oregon's most exceptional wines yet.

WINE ANALYSIS

Appellation : Applegate Valley
Varietal Composition : Syrah
Harvest Date : September 2014
Vineyard Sources : Serra Vineyards
Bottling Date : August 2016
Case Production : 66 Cases
Cooperage/Cellar Treatment : 22 months in French and American oak

pH : 3.73 | TA : 6.3 g/L | Alcohol : 14.0%