



JANUIK

2013 Ciel du Cheval Vineyard Syrah

VINTAGE

Over the course of the last few vintages, the Columbia Valley has seen a shift from two of this decade’s cooler vintages in 2010 and 2011 to the warmest vintage of the last ten years in 2013. An early bud break was followed by warm temperatures that persisted through August. Harvest started earlier than normal but cool September temperatures slowed ripening considerably, and most grapes benefited from the drawn-out hang time that occurred because of these cooler temperatures.

VINEYARDS

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard rarely reach above 95°F which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 “degree days” per growing season and as much as 3 more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for eight days. After being pressed off, this lot was aged for 20 months in 50% new French Oak barrels and 50% once used French Oak barrels to improve its already lengthy finish. Racking the wine every four months created pliant tannins and a bold, stylish structure.

TASTING NOTES

Ciel du Cheval Vineyard produces a Syrah which is very varietal in character. It is dark ruby red with plum, blackberry, and raspberry on the perfumed nose. There are notes of coffee and spice which balance the fruit flavors. It is well structured with great persistence on the finish.



Total Acidity	0.56g/100ml
pH.....	3.76
Blend.....	100% Syrah
Cases.....	197
Bottling Date.....	May 29, 2013

Mike Januik, owner/winemaker