



2014 Ciel du Cheval Vineyard Syrah

VINTAGE

Over the course of the last five vintages, the Columbia Valley has seen a shift from two of this decade's cooler vintages in 2010 and 2011 to the two warmest vintages of the last ten years in 2013 and 2014. In 2014, an early bud break was followed by warm temperatures that persisted through the summer and well into the fall. Harvest started earlier than most vintages and finished 10 days earlier than normal. This added warmth has helped create wines that are intensely aromatic with very concentrated flavors.

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

This Syrah has a dark ruby red color and is brimming with plum, cherry, and raspberry notes on the perfumed nose. There are hints of spice and black tea which balance the fruit flavors. Its supple entrance onto the palate is followed by a nicely refined structure and a long seemingly endless finish.



ANALYSIS AT BOTTLING

Total Acidity	0.55g/100ml
pH.....	3.76
Blend.....	100% Syrah
Cases.....	406
Bottling Date.....	May 26, 2016

Mike Januik, owner/winemaker