



2016 Ciel du Cheval Vineyard Syrah

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in a very early bud break. Temperatures continued to climb into early summer, then moderated perfectly to slow growing conditions throughout July and August. Moderate temperatures continued into the fall, slowing the pace of ripening just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with pleasing freshness.

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 three 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 19 months in 50% new French Oak barrels and 50% once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months created pliant tannins and a bold, stylish structure.

TASTING NOTES

This Syrah has a dark ruby red color and has 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	0.56g/100ml
pH.....	3.78
Blend.....	100% Syrah
Cases.....	241
Bottling Date.....	May 22, 2018

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