



2018 Ciel du Cheval Vineyard Syrah

VINTAGE

Spring 2018 began with cool weather in April that was followed by warm weather in May. A dry, warm summer put ripening back on a normal schedule. Temperatures cooled in September and the growing region's classic pattern of warm fall days and cool nights returned to extend harvest into the second half of October. This combination of growing conditions throughout the season produced smaller than normal berries and clusters and created wines of great intensity and flavor.

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 nine days. After being pressed off, this lot was aged for 19 months in 60% new French Oak barrels and 40% 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 black cherry, plum, white pepper, and wild game notes on the perfumed nose. There are also hints of spice and black tea which balance nicely with 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	0.52g/100ml
pH.....	3.80
Blend.....	100% Syrah
Cases.....	282
Bottling Date.....	May 5, 2020

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