



## 2019 Ciel du Cheval Vineyard Syrah

### VINTAGE

Spring 2019 began with cool weather in April that stretched into late spring. As the summer progressed the weather continued to warm and *veraison* began in August at the same time it would in a typical year. A smaller than normal crop supported even ripening well into the fall. Fully mature grapes with excellent natural acidity were harvested before a late October frost hit the region. Overall quality for the vintage was very high.

### 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 Richard Holmes can 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 half new French Oak barrels and half once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months created nicely textured tannins and a bold, stylish structure.

### TASTING NOTES

This Syrah has a dark ruby red color and has plum, boysenberry, and pepper 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 very lengthy finish.



### ANALYSIS AT BOTTLING

Total Acidity .....	0.54g/100ml
Alcohol by Volume.....	14.4%
pH.....	3.82
Blend.....	98% Syrah 2% Grenache
Cases.....	298
Bottling Date.....	May 4, 2021

Mike Januik, owner/winemaker  
[www.januikwinery.com](http://www.januikwinery.com)