

de la boue

Syrah

VINEYARD
The Pines

YEAR
2022



AREA
**Columbia
Gorge**

Rhubarb and plum with spice and herbal tea on the nose. Confirmed on the palate, the tannins are supple and intense, with a striking balance of acidity that lengthens the finish.

Winemaking notes

Sorted and destemmed upon arrival to the winery. Fermentation was spontaneous and took 25 days. 3 additional days on the skins rounded out the extraction. Pumpovers for the first 7 days and then punched down for the remainder of fermentation, depending on extraction rate. The warmth of 2022 has presented a luscious palate. Pressed after maceration and aged in neutral oak for 14 months.

Vineyard information

The Pines Vineyard faces southeast along Mill Creek near The Dalles. Silty loam soils provide excellent water retention in the hot climate as you move east in Oregon. The Columbia River is the engine that powers the weather patterns and regulates the temperature. Planted by Lonnie Wright in 1999. The hot, dry climate is a great place to grow Syrah and Lonnie has been growing grapes since the '70s. We are lucky to have him as a partner and proud to carry his work in the vineyard through the winery.

About the wine

We have long had a love of Northern Rhone wines, and with our fourth vintage of Syrah we are convinced that the Columbia Gorge is a world class place to grow this grape. We are proud to champion it. Our goal remains, retain and express the acidity, don't over extract, and make a full bodied wine with enough nuance to pair with salmon.

CASES
PRODUCED
100

ABV
13.9%

PH
3.9

TA
5.6 g/L

RS
<1 g/L