

Tasting Notes

2009 She-Devil Syrah Columbia Valley



Vintage Notes: 2009 was an almost perfect vintage cut short ONCE AGAIN by the ever lurking chance of frost. This time it dawned upon us second week of October. A very hot beginning of summer raised many an eyebrow and the outlook for over-ripe plummy wines was a possibility. Luckily, temperatures during the ripening phase came down and hovered a little under normal. This certainly saved the vintage and maintained fresh acidities and good balance in the picked grapes! The harvest was fast and furious due to the early development of the grapes; we were done picking our high end blocks close to three weeks earlier than normal!

The grapes came in with very thick skins, especially the Merlot, they were probably the thickest skins we have seen in years. Smaller berry sizes on Cabernet Sauvignon were also good -which gave us extremely concentrated wines with acidity above average! A very good thing! Tannins this year are present and fresh with great promise of barrel aging. In general, all our wines show great finesse, character and structure. So hang in there and await another great vintage from Bergevin Lane Vineyards.

Tasting Notes:

Unbelievably inky in color, this She-Devil Syrah is pure temptation in the glass. The nose starts off with crushed violets, dark fruit, cedar box spice and candied citrus flower. The smooth palate shows dark fruits, vanilla and cedar box spice. Nicely balanced and complex. The long finish is dark chocolate and berries riding on silky tannins.

Appellation/Vineyards:

Stone Tree Vineyard (Wahluke Slope): 71%
Francisca's Vineyard (Walla Walla): 29%

Final Blend: Syrah: 99%, Viognier: 1%

Aging: 20 Months in barriques. 55% new oak.
French: 72%, American: 22%, Hungarian: 6%

Bottle Date & Cases Produced:

Bottled March 31, 2011, 444 cases **Alc.** 14.4%

Winemaking notes:

Saignee and gently crushing combined with extended maceration both pre and post were carried out to concentrate mid palate and lengthen the finish. Temperature controlled fermentation never allowing too much heat makes sure that varietal expression and the sense of terroir remains intact. As always very tight grained hand selected barrels were used for the aging process for slow release of tannin and very fine integration of the oak components. We always strive to showcase the true potential of Washington Syrah and then take it to another level. This wine is again a perfect example of just that.