

Tasting Notes

2007 Barrel Select Syrah Columbia Valley



Vintage Notes: Compared to 2006 the 2007 vintage had a little fewer heat units and in general was just a slightly cooler year. That being said the wines from 2007 seem to have a more elegant and brighter character that really bodes well for our new releases. We still have the depth and concentration that's the hallmark of our style, but these wines are just slightly more refined, and the degree of freshness our wines have is exquisite. Summed up -2007 is another vintage here at BLV worth the wait!

Tasting Notes: !

Very deep and brooding nose. Dark fruits, meat, smoke and meat entangled with crushed lavender and minerals. Penetrating and substantial with spice, cedar and vanilla. Very dense, almost thick in the mouth with youthful, mouth coating tannins finely grained and complex. A very earthy and mineral driven finish promises further development with extended bottle aging. Again a superb showcasing of Washington terroir at the top of its game.

Appellation/Vineyards: 83% Stone Tree Vineyard Wahluke Slope and 17% Francisca's Vineyard Walla Walla

Final Blend: 100 % Syrah

Aging: 26 months in new oak including 83% French and 17% Hungarian

Bottle Date & Cases Produced:
March 24, 2010 150 Cases Alcohol: 14.5%

Winemaking notes: Utilizing our most supreme lots and then our single barrel selection method two lots and only six barrels passed the rigorous testing for this mammoth Syrah. The Saignee method was used before fermentation to enhance mouth feel, structure, richness and overall power. Stone Tree is my concentrated 'evil' in terms of tannins and structure. Francisca's softer earthier Walla Walla profile was used to give a sense of elegance and to flesh out the wine thus adding to an already lengthy finish. My vision is to create a super concentrated mouth coating Syrah with terroir driven finesse and a wine not likely to be forgotten by the ones savoring it!