

Tasting Notes



2006 Oui Deux Syrah Wahluke Slope

Vintage Notes: Seen from the perspective of our individual vineyards and the actual ripening process of the fruit, 2006 was a fabulous year. Consistent heat and sun combined with persistent winds cooled the vineyards during the day, which made for optimum ripening factors. These influences combined with wonderfully low nightly temperatures and balanced yields provided us with grapes of great concentrated flavors and very fine-grained ripe tannins. Across the board, 2006 is a very solid vintage at Bergevin Lane Vineyards!

Tasting Notes:

Striking floral and citrus components start out this limited release Syrah. As the wine unfolds, it shows complex aromas of darker berries with additional layers of white pepper. A smooth, rich and bright mouth-feel waxes on. Hints of tobacco add depth while supplementing the elegant lingering finish.

A graceful Syrah BLV –style!!!

Appellation/Vineyards: 95% Stone Tree Vineyard Wahluke Slope and 5% Francisca's Vineyard Walla Walla

Final Blend: 95 % Syrah, 5% Viognier

Aging: 14 months, 33% new oak, 75% French and 25% Eastern European oak.

Bottle Date & Cases Produced:
March 18, 2008 218 Cases

Winemaking notes:

A true co-fermentation took place adding 5 percent of crushed Viognier grapes while gently destemming Syrah. The wine underwent fermentation at cooler temperatures for better varietal expression and for more sophisticated integration of the Viognier. Barrel aging took place in low impact tight grained hand selected barrels. The idea behind this wine is to be the more elegant and a somewhat feminine counter part to our 100% Syrah offering. Mission accomplished!!!