

Tasting Notes

2005 “Oui Deux” Syrah Wahluke Slope



Vintage Notes: 2005 was a challenging year from the winemaking perspective. Wa State had a long summer in general, but the east side of the State experienced an extended summer with very hot days. Fortunately, we still had our cooler evenings to help the acid levels. Because of the heat spikes, the fruit had high sugar content earlier and required longer hang time to get the concentrated flavors to match the sugar. Despite the heat challenges, overall the harvest turned out to be good with smaller berries, concentrated flavors, and deep color. The alcohol is higher in this vintage than in the moderate 2004 vintage, but this vintage has delivered when it comes to structure, concentration, and overall drinkability.

Tasting Notes:

Lush and well-balanced, this dark purple-colored beauty offers notes of citrus and floral (violet) attributes mixed in with sweet red and darker fruits. A little earth, green olive and spice compliments the fruit and shows a complex wine with a very smooth finish of vanilla, dark berries, and spice.

Appellation/Vineyards:

Wahluke Slope
92% Stone Tree; 8% Milbrandt Vineyard

Final Blend: 92% Syrah and 8% Viognier
Co-ferment

Ageing: Aged in 100% new French and American oak

Bottle Date & Cases Produced:

February 07, 2007 400 Cases

Winemaking notes: This wine is about elegance and complexity. The co-fermentation of the Syrah with Viognier is our way of bringing French traditional winemaking to Walla Walla. We make this wine in small lots and use the utmost care in winemaking practice to get the desired Viognier aromatics and complexities in this Syrah to perfectly balance.