

Tasting Notes



2010 Princess Syrah Walla Walla

Vintage Notes:

2010 Stands alone due to extraordinary events! If it was not for the cool temperatures and the higher than normal precipitation we would have experienced just a regular WA State year. 2010 was very challenging both in the vineyards and in the cellar. Techniques and procedures during crush, not tried in our winery's history, were pulled out of the tool box and applied. The results speak for themselves. Merlot and Syrah stand out showing depth and chewy mouthfeel already and with late ripeners Cabernet Sauvignon and Petit Verdot showing more classic and complex "Bordeauxesque" undertones of earth and spice. Whites fared very well and especially favored our Roussanne weaving blends with high levels of complexity! In regards to the extraordinary weather events one could ask the question if the wine quality is extraordinary? Well of course it is!!! It's BLV

Tasting Notes:

If we could bottle this as air freshener we would. The color looks lush & inky. As you pull the cork the aroma transports you to the vineyard then takes you back to that warm cozy feeling from your childhood, when you got off the bus, walked in the door and your mom was baking homemade cookies! On your pallet, dark ripe fruits, spice box, anise, gripping young tannins and minerality. A finish that lingers on and on. This young wine should be decanted prior to serving through 2012. True reflections of Francisca's Vineyard.

Appellation/Vineyards:

100% Francisca's Vineyard Walla Walla

Final Blend: 100% Syrah

Aging:

15 Months in 60% new oak, 100 % French

Bottle Date & Cases Produced:

March 20, 2012 197 Cases Produced Alcohol 14.6%

Winemaking notes:

As always at Francisca's Vineyard the ability to hang the fruit until the end of the season makes for highly concentrated flavors and ripe tannins! The grapes are gently popped open for extraction purposes, cold soaked and fermented at lower temperatures to retain the feel of the vineyard. The wine post macerated on the skins until the extraction is complete and then gently bled off to barrels for malolactic fermentation. No pressure is ever applied to any of our wines!