

Tasting Notes



2012 Princess Syrah Walla Walla

Vintage Notes:

The 2012 growing season came in like a lion, cooler than normal and above average rain through the spring. The sky cleared during the first week of June and things began to dry out and temperatures in June and July were average. It warmed up in August and temperatures stayed above average with only light rain through October. Overall the season was a little late but Mother nature gave us a great growing season and perfectly balanced fruit and spice characters with plenty of Washington terroir.

Tasting Notes:

Heavy Earth, infused with leather, oak and Blackberry jump from the glass. Hints of cassis and other dark fruit peer from the shadows. The palate is a polar opposite of the nose. Rich currant and cassis blast on the tongue, evolving into blackberry, oak, leather and Earth. The finish is spice cocoa combined with a black cherry and plumb extravaganza.

Appellation/Vineyards:

100% Francisca's Vineyard Walla Walla

Final Blend: 100% Syrah

Agging: 17 months 80% new oak, 80% French oak & 20% American Oak

Bottle Date & Cases Produced:

April 3, 2014

Alc. 14.5%

Winemaking notes: Even though Francisca's vineyard is only has 4.3 acres planted in Syrah, and produces fantastic Syrah, the Eastern most two acres are very unique, mostly sand. This sub-area of the vineyard produces the clusters we reserve for the Princess Syrah. In 2012 we destemmed the clusters without crushing, using only gravity to move them into one larger (2.5 ton) closed top fermenter and one smaller (1 ton) open top fermenter. Two different yeast strains were used. The larger tank was pressed after 21 days, the smaller lot was pressed after 33 days. The "free run" was directly transferred into 228L barrels and aged for 16 months.