

# TENOR

## 2017 Syrah



The 2017 Tenor Syrah was crafted from three exclusive vineyards in Washington State's Columbia Valley, Walla Walla Valley and Yakima Valley. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They are then hand-harvested over several early mornings in mid-to-late October, with the final pick on October 25th, 2017.

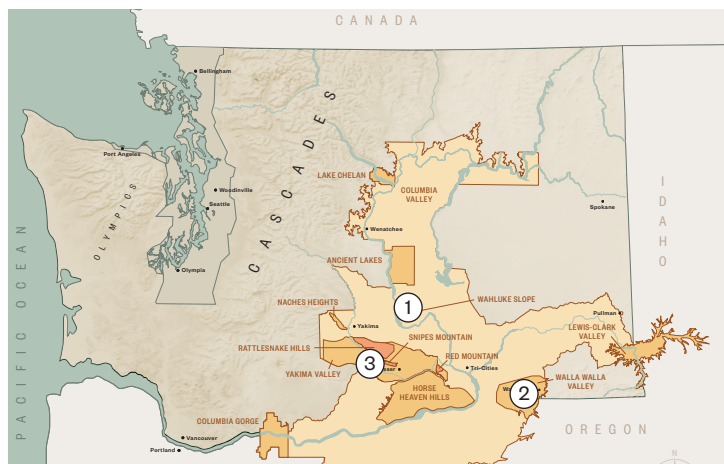
Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in stainless steel tanks (67%) and oak barrels (33%). Using only the free-run wine, it was then moved to custom 500L French oak puncheons for 21 months of cellaring. After nearly 50 individual evaluations by our winemaking team, only 3 puncheons were selected and bottled, without fining or filtration, on July 2nd, 2019. These 3 puncheons yielded only 148 cases.

*"Beautifully done, the 2017 Syrah offers a ripe yet pure bouquet of blackberries, smoked game, leafy herbs, violets, and cracked pepper. This carries to a medium to full-bodied, concentrated effort with fine tannins, beautiful balance, and a great finish. This is classy stuff. I like it today, yet it's going to benefit from 2-3 years of bottle age and should hold nicely for a decade."*

*-94 points, Jeb Dunnuck, jebdunnuck.com*

### SELECT VINEYARDS

- |                          |                    |
|--------------------------|--------------------|
| ① Columbia Valley AVA    | Scarline Vineyard  |
| ② Walla Walla Valley AVA | Va Piano Vineyards |
| ③ Yakima Valley          | Boushey Vineyards  |



Labeled AVA	Columbia Valley
Case Production	148
Varietal Composition	100% Syrah
Fermentation	67% stainless steel tanks and 33% oak barrels
Aging	21 months in 100% new 500L French oak puncheons
Alcohol	15.4%
Drinkability	Now-2030
Retail	\$80