

de la boue

Syrah

VINEYARD
The Pines

YEAR
2021



AREA
**Columbia
Gorge**

Rhubarb and plum with spice and herbal tea on the nose. Confirmed on the palate, the tannins are supple and intense, with a striking balance of acidity that lengthens the finish.

Winemaking notes

Sorted and destemmed upon arrival to the winery. Fermentation was spontaneous and took 25 days. 3 additional days on the skins rounded out the extraction. Pumpovers for the first 7 days and then punched down for the remainder of fermentation, depending on extraction rate. The warmth of 2021 has presented a luscious palate. Pressed after maceration and aged in neutral oak for 13 months.

Vineyard information

The Pines Vineyard faces southeast along Mill Creek near The Dalles. Silty loam soils provide excellent water retention in the hot climate as you move east in Oregon. The Columbia River is the engine that powers the weather patterns and regulates the temperature. Planted by Lonnie Wright in 1999. The hot, dry climate is a great place to grow Syrah and Lonnie has been growing grapes since the '70s. We are lucky to have him as a partner and proud to carry his work in the vineyard through the winery.

From Travis

Access to this fruit came from a parking lot conversation with our friend Lonnie Wright. We had come up short on yield in year one and were complaining about it in the parking lot while Lonnie was dropping off some fruit for another project. "You want some Syrah?" "Yes." And we are still getting fruit from him to this day. Had never made Syrah before, but have long had a love of Northern Rhone wines, so we just tried to make something that we would like. Turns out we love it. Retain and express the acidity, don't over extract, and try to make a full bodied wine with enough nuance to pair with salmon.

CASES
PRODUCED
150

ABV
14.1%

PH
3.9

TA
5.6 g/L

RS
<1 g/L