



JANUIK

2013 Weinbau Vineyard Syrah

VINTAGE

Over the course of the last few vintages, the Columbia Valley has seen a shift from two of this decade's cooler vintages in 2010 and 2011 to the warmest vintage of the last ten years in 2013. An early bud break was followed by warm temperatures that persisted through August. Harvest started earlier than normal but cool September temperatures slowed ripening considerably, and most grapes benefited from the drawn-out hang time that occurred because of these cooler temperatures.

VINEYARD

Weinbau Vineyard is located on the Wahluke Slope east of Mattawa. The vineyard is one of the oldest in the area and is known for its particularly fine silty loam soils. This talcum powder-like soil provides good drainage and heat retention. Thanks in part to its location at the eastern portion of the Wahluke Slope, the vineyard experiences more moderate temperatures that help create longer hangtime and ideal ripening conditions.

WINEMAKING

Both clones 174 and 877 were used in this bottling. After destemming and crushing, the grapes were fermented on their skins for an average of 7 days. After being pressed off, the wine was aged for 19 months in equal amounts of new and once used French oak barrels to improve its already lengthy finish. Racking the wine every 5 months created pliant tannins and a very refined structure.

TASTING NOTES

This dark, rich Syrah is packed with blackberry, licorice, and warm plum notes on the nose. Structured and focused on the palate, the wine shows great suppleness and elegance. The long, polished finish was developed in part from aging in 50% new French oak barrels.



ANALYSIS AT BOTTLING

Total Acidity.....	0.55g/100ml
pH.....	3.70
Alcohol.....	14.4%
Blend.....	100% Syrah
Cases	299
Bottling Date.....	June 3, 2015

Mike Januik, owner/winemaker