

2002

SYRAH

Red Mountain

Syrah

"Smokey, leathery notes with hints of tobacco, clove and dusty rose open into a core of wild blueberry, huckleberry, plum and fig on the palate. Smokey and toasty notes from aging in small, carefully selected French oak barrels support the ample fruit and along with cloves, spice and hints of white pepper. Leather, smoke, and tobacco combine with the fruit flavors on the long and generous finish."

Keith Pilgrim - Winemaker

Vineyard

Red Mountain Estate Vineyard

Growing Conditions - The 2002 growing season started with an early bud break in the spring and was followed by a very warm summer leading to moderate temperatures in the late summer to early fall and a completion of harvest from our estate vineyard in mid-September, a week or so early.

Blend

- 99% Syrah
- 1% Viognier

Harvest

- Sugar - 24.9° Brix
- Titratable Acidity - 0.67g/100ml
- pH - 3.46

The blend of 3 clones of Syrah (the typical clone planted in Washington, the Phelps clone, along with two clones sourced by Terra Blanca from the Northern Rhone) grown in our estate vineyard blended with a touch (1%) Viognier co-fermented with the Syrah produces a wine reascent of its northern Rhone heritage.

Bottle

- Titratable Acidity - 0.61g/100ml
- pH - 3.51
- Alcohol - 13.5% by volume
- Production - 3267 cases



RED MOUNTAIN, WASHINGTON STATE

Terra Blanca
WINERY AND ESTATE VINEYARD
Red Mountain, Washington State