

Dutchman Syrah

2013 | Yakima Valley



100% Syrah

DUTCHMAN VINEYARD

TECHNICAL INFORMATION

pH: 4.01

TA: 5.45 g/liter

RS: 0.3 g/liter

14.5% alc. by vol.

169 cases produced



Harvest and Winemaking

2013 was a very warm vintage through early October when a series of Pacific storms flipped the warm summer to a cool & sunny fall. For cooler vineyard sites, like Dutchman Vineyard, this was perfect as the grapes ripening could slow down. It was the second warmest vintage in our wine-making career.

Dutchman Vineyard was planted in 1991 by Bill denHoed on his family's farm near Grandview, Washington. The Vineyard is located in a very cool region in the Yakima Valley which produces a style of Syrah we prefer. Dutchman is the second oldest Syrah vineyard in the state.

The Syrah was hand harvested on October 21. 75% of the grapes were destemmed and 25% of the clusters were added "whole cluster" to the fermentation bins. The Syrah was fermented by yeasts native to the vineyard. Only the free run wine was retained for the Dutchman Syrah.

We use French oak burgundy barrels (33% new) to age and develop the Syrah and allowed the wine to age sur lie for 16 months prior to bottling.

Tasting

The Dutchman Syrah has a deep purple opaque hue; it impentable to light. Aromas of lilacs, lavender leap out of the glass with undertones of pencil lead, granite, and bacon fat. The mouthfeel is dense and lively with richenss and depth. It has flavors of umani, blueberries, granite. This Syrah is a lively, interesting, and makes you ponder.

Thoughts on Syrah

Isenhower Cellars has made Syrah since 1999. It is unique vine because it is very sensitive to the terrior and wine making method. Syrah allows us to be very creative and take a artistic approach to our winemaking.

Our years of experiments with various clones, barrel types, vineyards, and winemaking techniques has led us to source Syrah from cooler vineyard sites in the Yakima Valley. We employ partial whole cluster fermentation to enhance the innate character of Syrah and make the resulting wine interesting.

ISENHOWER

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



info@isenhowercellars.com



isenhowervino

Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com