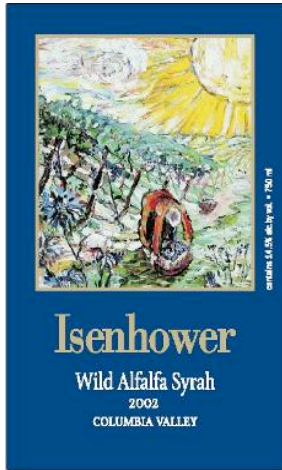




TASTING NOTES



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2002 Columbia Valley Wild Alfalfa Syrah

60 percent Rustic Ridge Vineyard (Rattlesnake Hills)
30 percent Ranch at the End of the Road Syrah (Red Mountain)
10 percent Milbrandt Vineyard Syrah (Wahluke Slope)

Fermentation

40% whole berry fermentation, 60% lightly crushed. All lots fermented in small bins at temperatures between 88 F and 92 F. Inoculated with D254, D80, and SYR yeasts. The cap was punched down three times daily and the skins were pressed at dryness. All press wine was immediately added to the free-run wine and barreled.

Élevage

100% Once filled French Oak Puncheons (500 liters) (Billion, Demptos, Vicard) for 15 months.

Winemakers' Notes

Aromas of dark red fruits, black pepper, lavender, and meaty mocha. Tremendous mouthfeel with beautiful richness and fine grain tannins that go on and on and on. The Wild Alfalfa Syrah was aged in nine 500 liter used French Oak Puncheons for 15 months. No winemaking enzymes or chemicals were used in the wine and the Wild Alfalfa is unfinned and unfiltered. The 2002 Wild Alfalfa Syrah is as pure as we can make wine.

The Rustic Ridge Vineyard is planted on a southeast slope with very poor and rocky soil and adds wonderful raspberry fruit and pepper to the blend. 30% of Wild Alfalfa is from the Ranch at the End of the Road Vineyard on Red Mountain. Incredibly dark, rich, and tannic, Ranch Syrah adds structure to the blend. The final 10% of the blend is from the Milbrandt Vineyard on the Wahluke Slope. Milbrandt adds an 'old world' character to the Wild Alfalfa Syrah.

14.5% alcohol • 480 cases bottled on January 9, 2004

Rated 90 points by Wine Spectator