



## TASTING NOTES



### 2003 Columbia Valley Looking Glass Syrah

*100 percent Syrah*

*60 percent Six Prong Vineyard • 30 percent Ranch at the End of the Road • 10% Vincent Rea Vineyard*

#### Harvest and Fermentation

*All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. Hand sorting of the grape clusters to remove imperfect grape clusters and material other than grapes then a gentle destemming. Fermentation was conducted “whole berry” with a variety of commercial yeasts, each lot was punched down three times daily, and temperature of fermentation varies from vineyard to vineyard. Pressing of the grapes was determined strictly by tasting the fermenting wine. The malo-lactic fermentation was completed in barrel.*

#### Élevage

*Each lot is individually assessed for the proper cooperage. Six Prong and Ranch in French 228 liter used Burgundy barrels and the Vincent Rea was aged in 500 liter French Oak Puncheons. The blend was created in April 2004. Each barrel of the Looking Glass was fined with two egg whites each in July 2004. The Looking Glass was polish pad filtered just prior to bottling in December 2004.*

#### Winemakers' Notes

*2003 continues Washington's streak of excellent vintages. Dark and brooding, the Looking Glass has smoky/bacon fat, thyme, and blueberry/raspberry aromas that veer into a mouthful mélange of chocolate, raspberries, blueberries, lavender, and thyme. This is our Syrah that has two clones of Syrah. The standard Washington Syrah clone is the “Joseph Phelps” clone. Six Prong Vineyard has a Shiraz clone named “Sara Lee”.*

*14.8% alcohol • 263 cases bottled*

Isenhower Cellars

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