



TASTING NOTES

2006 Horse Heaven Hills Wild Alfalfa Syrah

90% Sara Lee Clone Syrah - Elerding Vineyard Alderdale

10% Phelps Clone Syrah - Elerding Vineyard Alderdale

Denise and I built our winery in 2002 on a field of alfalfa. Alfalfa is a very hardy plant; add water and it will grow wild! It has a flower that is a deep shade of purple and sends its roots down very deep in the soil, searching for water. After I planted my lawn at the winery, alfalfa continued to grow back. The alfalfa reminded me of the Syrah vine (vigorous grower and purple) so I named our first Syrah "Wild Alfalfa".

Elerding Vineyard - Alderdale has two clones of Syrah. The Sara Lee clone, predominate in this wine was imported to Washington by Jim Holmes of Ciel du Cheval Vineyard. The Syrah vines were planted at Elerding Vineyard in 2000. The Syrah wine from the Sara Lee clone has a lilac and lavender aromas with white pepper, soy, and blueberry flavors.

The other clone of Syrah planted at Elerding Vineyard is called the Phelps clone. It is the predominate clone of Syrah in Washington. The Phelps Clone reminds me of the a classic Rhone Valley Syrah. From Elerding Vineyard, the Phelps Syrah tastes of cranberry, smoke, black pepper, and roasted meat.

Predominance of the Sara Lee Clone Syrah makes the Wild Alfalfa a feminine wine full of floral aromas and blue fruit. The Wild Alfalfa is graceful yet powerful. I relate it to a ballet dancer.

Recommended enjoyment period is 2009 through 2016. I'd pair the Wild Alfalfa with lamb or duck sprinkled with a blueberry sauce.

"Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail, from soil to bottle."

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Alc. 14.5 % by vol. 750 ml

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Wild Alfalfa

Syrah

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Thumbnail Notes

Intensity: heavy

Fruit: blueberry, cranberry

Spice: lavender, lilac, white pepper
roasted meat, soy

Oak: low

Tannins: medium-high

Enjoyment: 2009 to 2016

Pairing: lamb, duck