



2007 Horse Heaven Hills River Beauty Syrah

vineyard

The Elerding Vineyard Six Prong Block was planted in 2000 by Dr. Steve Elerding and manager Roger Bates. This area of the Horse Heaven Hills has a couple feet of wind blown loess soil above fractured basalt rock. Very little rain, high winds makes the vines produce small berries and intensely flavored wines. At Elerding Vineyard there are two clones of Syrah, the Phelps clone and the Sara Lee Clone. The River Beauty Syrah is comprised of 90% Phelps Clone Syrah and 10% Sara Lee Clone Syrah.

tasting

Deeply colored Syrah with a purple/red hue leads to great Syrah aromas of blackberry, blueberry, cardamom, allspice, and thyme with flavors of . Very thick mouthfeel but balanced by the long tannic finish features flavors of black fruits, brown spices, white pepper and earth. The River Beauty is in the model of previous vintages that has scored 94 points, been listed twice in the top 100 wines of Washington, and given 4 stars by Decanter Magazine. Syrah always paired well with lamb and duck. Think of Bobby Flay's Oven Roasted Lamb Shanks with Roasted Tomatoes and Toasted Orzo with a side of Coleslaw with Cumin-Lime Vinaigrette on a Friday night with friends.

harvest and elevage

The Phelps Syrah was hand harvested on October 3, 2008 (24.4 brix, 3.7 pH, 0.69 titrable acidity, 2.4 tons per acre) and the Sara Lee Syrah was hand harvested on October 5, 2008 (25.6 brix, 3.7 pH, 0.55 titrable acidity, 2.56 tons per acre). Both lots were immediately destemmed and inoculated after a three day cold soak. The Sara Lee was fermented with L2056 yeast and the Phelps was fermented with D254 yeast. After completion of fermentation each Syrah was placed into Burgundy style French Oak barrels where they remained until bottling in April 2009. Neither Syrah was racked during elevage, as racking can lessen the aromas of Syrah. Enjoy through 2017. 3700 bottles produced.