



100% Estate
100% Sustainable
100% Walla Walla

2023 STONE VALLEY SYRAH

SMELLS LIKE: ripe plum and blackberry layered with cherry cola, briny olive, and iron-driven minerality.

TASTES LIKE: juicy dark fruits lead the way, with plum and blackberry framed by cherry cola sweetness and savory umami.

MOUTHFEEL: smooth, fine-grained tannins and an elegant structure that broadens across the palate

DRINK WITH: herb-rubbed lamb or venison, mushroom and truffle risotto, grilled eggplant with miso



THE VINTAGE

The Walla Walla Valley 2023 growing season began with late bud break in the end of April through early May. Due to the ideal spring weather, bloom happened in record time—less than 30 days in parts of the vineyards.

Summer was one of the hottest on record, with steady but not extreme heat, leading to ripe fruit that maintained freshness and acidity, and kicked off an early harvest in September. The resulting wines showcase ripe luscious tannins, balanced tension and complexity, promising exciting developments over the next decade and beyond.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of regenerative agriculture.

VARIETAL

100% Syrah

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARD

100% Stone Valley

OAK PROGRAM

100% French oak
10% New, 90% Used
100% in 500L Puncheon

HARVEST DATES

9/14 - 9/20/23

FINISHED ALCOHOL

14.5%

PRODUCTION

114 cases