



100% Estate.
100% Sustainable.
100% Walla Walla.

2023 LES COLLINES SYRAH

SMELLS LIKE: an intense wave of dark fruit layered with hints of tobacco leaf and earthy depth
TASTES LIKE: ripe berries wrapped in savory depth, lifted by smoky undertones and a hint of spice
MOUTHFEEL: sleek and polished, with silky tannins gliding smoothly across the palate
DRINK WITH: grilled duck breast, mushroom ragù, roasted eggplant, or wood-fired pizza with charred vegetables



THE VINTAGE

The Walla Walla Valley 2023 growing season began with late budbreak 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% Les Collines Vineyard

OAK PROGRAM

100% French
25% New, 75% Used,
100% 500L puncheons

HARVEST DATES

09/07/23 - 09/11/23

FINISHED ALCOHOL

14.5%

PRODUCTION

446 cases