



100% Estate
100% Sustainable
100% Walla Walla

2023 WALLA WALLA SYRAH

SMELLS LIKE: dark berries, including blackberry and black cherry, hints of violet and lavender, earthy undertones of smoked meat and cracked pepper

TASTES LIKE: bold flavors of blackberry, black cherry, and ripe plum, followed by hints of blueberry, dried herbs, smoked meat, and a hint of cocoa

MOUTHFEEL: silky tannins and a well-integrated structure give way to a long, lingering finish with echoes of dark fruit and savory spice

DRINK WITH: grilled lamb chops, braised short ribs, roasted Eggplant or ratatouille, spiced pork tenderloin



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

VARIETAL

89% Syrah, 11% Grenache

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARD

37% Les Collines,
30% Stone Valley,
15% Yellow Jacket,
11% Summit View,
7% Seven Hills Vineyard,

OAK PROGRAM

100% French Oak
76% Neutral, 24% New
90%, 500L puncheons

HARVEST DATES

9/04/23 - 10/12/23

FINISHED ALCOHOL

14.5%

PRODUCTION

1,343 cases