



2008 SYRAH
Walla Walla Valley, Washington

Vineyards

The fruit used for this Syrah was sourced 80% from Va Piano Vineyard block 6 and 20% from Les Collines Vineyard block 30. Planted in 1999, the Va Piano site is approximately 20 acres, comprised of silt loam soil and trellised on a VSP system. This special block offers structure and power to Kerloo's Syrahs. The vineyard is VINEA certified and practices sustainable farming methods.

The Les Collines Vineyard is a leader in minimal input farming and also utilizes sound agriculture. The fruit imparts beautiful aromatics and balance to our multi-vineyard Syrah.

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Winemaking

Our Walla Walla Syrah was hand harvested, gently de-stemmed and 20% whole-cluster fermented in small 1.5-ton open-top fermenters. A mixture of pump-overs and/or punch-downs 3 times per day for approximately 14 days was performed to help extract fruit and tannins. Pressed immediately after dryness and put to barrel for ML fermentation.

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Tasting Notes

Our Walla Walla Valley Syrah is predominately from Va Piano Vineyard with a splash of Les Collines for balance and aromatics. This wine was whole-cluster fermented at 20% to achieve a little old-world flair and add more grainy tannins on the finish. It is inky with black cherries, figs, tobacco, mushroom and soft, earthy undertones of forest floor. This Syrah is viscous and robust in your mouth but a bit restrained as well.

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Technical Analysis

Appellation: Walla Walla Valley

Varietal Composition: 100% Syrah

Harvest Date: October 7 & 11, 2008

Alcohol: 14.6%

pH: 3.76

Total Acid: .59g /100ml

Cooperages: 20% New Saury, 80% Neutral French. Aged 16 months in oak.

Bottling Date: March 29, 2010

Cases Bottled: 115



KERLOO
CELLARS