



2007 SYRAH
Walla Walla Valley, Washington

Vineyards

The fruit used for this Syrah was sourced 80% from Va Piano Vineyard block 4 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 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

Dense and powerful, this Syrah's first sip reminds you of a boysenberry pie—full of cloves, graham cracker, and cinnamon. It finishes with hints of leather, perfume, and wet stone. Firm, chalky tannins and the perfect amount of acid means this wine is delicious in your glass now—and even better as it ages in your cellar.

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Technical Analysis

Appellation: Walla Walla Valley

Varietal Composition: 100% Syrah

Harvest Date: October 3, 2007

Alcohol: 14.7%

pH: 3.79

Total Acid: .64g/100ml

Cooperages: 20% new French Sirugue, 80% Neutral French, 20 months in barrel

Bottling Date: June 24, 2009

Cases Bottled: 115



KERLOO
CELLARS