



2000 Syrah

Columbia Valley, Washington

THE WINE

Syrah does extremely well in eastern Washington's arid climate. Over 2400 acres are now planted in Washington; there were fewer than 100 acres planted in 1992. The 2000 Genesis by Hogue Syrah shows great red fruit and cherry notes with plum and violet background aromas. We've blended in Lemberger and Merlot to add complexity and structure to the finished wine. Lemberger's black pepper and spice has a lot in common with Syrah and integrates well with the spice imparted by aging in French and American oak. On the palate the wine has a soft viscosity and structure. The silkiness in the mouth makes this Syrah a great food wine.

THE VINTAGE AND VINEYARDS

The 2000 vintage was kind to us and presented few surprises. Spring was mild, with only a small amount of frost. The mild summer ripened the grapes evenly, until it cooled down in early September and delayed what most winemakers assumed would be an early and speedy harvest. Overall, because of moderate crops, the uniform growing season, and a cool harvest, fruit maturity was excellent and wine quality very high. Small berries and balanced sugars produced red wines with excellent weight, color, tannin and flavors. The Yakima Valley vineyards supply the fruit core of this Syrah blend, with Walla Walla vineyards supplying an additional 20% of the fruit. We started picking Syrah on September 17th and finished on October 5th. The Lemberger was picked in late October; the Merlot from the warm Wahluke slope was picked mid-September.

THE WINEMAKING

The Syrah was destemmed and inoculated with D254 and Pasteur Red yeast. To increase flavor and tannin extraction we kept temperatures warm and left the wine on the skins for an extra 6.5 days. After the lots reached dryness they were pressed and underwent malolactic fermentation. The wine aged for 11 months in mainly American oak before being racked, blended and bottled in April 2002.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentages: 79% Syrah, 16% Lemberger, 5% Merlot

Brix at Harvest: 24.8°

TA: 0.68 grams per 100ml

pH: 3.64

Finished Alcohol: 13.9%

Case Production: 11,962 9-liter cases

Release Date: June, 2002



GENESIS

by Hogue