



2001 Syrah

Columbia Valley, Washington

THE WINE

Syrah does extremely well in eastern Washington's arid climate. Over 2,400 acres are now planted in Washington; there were fewer than 100 acres planted in 1992. The 2001 Genesis Syrah has aromas and flavors of violet, mint, spice and smoke. We've blended in Lemberger, Cabernet Sauvignon, 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 American oak barrels. Cabernet Sauvignon and Merlot with their tannin add structure to the wine. On the palate the wine has a good weight and structure. The silkiness in the mouth makes this Syrah a great food wine.

THE VINTAGE AND VINEYARDS

The 2001 vintage temperatures were below average during spring and early summer. June was very cool, with an average temperature of 80°F. In August, the thermometer really spiked; the average temperature was 90°F. A summer drought provided an extra challenge for the grape farmers managing scarce water. Ultimately, it turned out to be a rewarding vintage in both the vineyard and winery. Moderate crop loads ensured very good color and tannin development. The Yakima Valley and Alderdale vineyards supply the fruit core of this Syrah blend, along with Walla Walla and Wahluke Slope vineyards supplying an additional 28% of the fruit. We started picking Syrah on September 12 and finished on October 5.

THE WINEMAKING

The Syrah was destemmed and inoculated with Pasteur Red, D254, and D80 yeast. The individual wine lots were monitored for temperature, tannin and flavor extraction daily during the fermentation process and pressed off at optimal extraction. After pressing-off the wines underwent malolactic fermentation. The wine aged for 12 months in predominately new American oak before being racked, blended and bottled in April 2003.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentages: 87% Syrah, 6% Lemberger, 4% Cabernet Sauvignon, 3% Merlot.

Brix at Harvest: 24.9°

TA: 0.64 grams per 100ml

pH: 3.66

Finished Alcohol: 13.7%

Release Date: June 2003



GENESIS

by Hogue