



G|E|N|E|S|I|S

by Hogue Cellars

Syrah



THE NUMBERS

- › **Appellation:** Columbia Valley
- › **Varietal Percentage:** 84% Syrah, 12% Cabernet Sauvignon, 4% Lemberger
- › **Harvest Brix:** 25.8°
- › **TA:** 0.65/100 ml
- › **pH:** 3.69
- › **Alcohol:** 13.7%
- › **Case Production:** 3,896
- › **Release Date:** September 2005

Columbia Valley, Washington

THE WINE

Syrah, with its distinctly bright fruit and relatively low tannin level, has become a popular New World grape variety. It has a long history in the Rhone region of France, and has seen recent commercial success in Australia as Shiraz. Washington State Syrah is more reminiscent of the Rhone wines, with dark juicy fruit character, brilliant color, and a complex varietal herbaceousness that pairs well with a wide variety of food. The Genesis Syrah is selected from specific vineyards to emphasize luscious fruit and depth of color. The 2002 vintage was exceptional, resulting in a wine with bright red cherry and raspberry aromas augmented by oak notes of cedar and cinnamon toast. On the palate, it is very fruity and is reminiscent of currants with a strawberry essence that lingers, along with a bit of cinnamon spice, mesquite, and cherry wood. The structure is subtle yet firm. Pair with stuffed manicotti in marinara sauce or pasta dishes served with a sweet or spicy red sauce.

VINTAGE AND VINEYARDS

A normal year in terms of heat accumulation 2002 was characterized by unseasonably hot weather in July followed by a normal August and an exceptionally dry and temperate fall. The dry, breezy fall weather led to optimal ripening, with plenty of hang time for the development of flavors. The Syrah grapes were harvested between September 9th and October 3rd. This particular Syrah came primarily from vineyards in the Horse Heaven Hills (51%) and Wahluke Slope (47%) growing regions.

WINEMAKING NOTES

The fruit was harvested between September 9th and October 3rd at an average 25.8°Brix. The base wines fermented primarily with Pasteur Red yeast for an average of six days at a peak temperature of 91°F. After pressing and fermenting to dryness the wine was inoculated for malolactic fermentation. Once dry the wines were aged in a mix of new and up to two-year-old French and American oak barrels for sixteen months. The wine was then bottled in June 2004.