

2003 Hogue Terroir Syrah

Columbia Valley

THE WINE

The Terroir Syrah is one of the favorites of our winemaking staff. The 2003 vintage comes across as being both pleasing and complex. It is packed with warm aromas of intense raspberry fruit, caramel, and nutmeg. The mouth is very soft, with deep, ripe raspberry fruit, mellow vanilla tones, coating silky tannins, and a long spicy finish. Enjoy this wine with comfort food such as oven baked planked salmon with a chipotle brown sugar rub or a pork tenderloin with a quince and wine glaze.

THE VINTAGE AND VINEYARDS

The growing season of 2003 was the warmest of the last decade. The total heat unit accumulation (April 1 to October 31) was 15% higher than the average. A fairly cool spring was followed by a long, warm summer. It was also a dry year, with only 2 inches of rain compared to the 70-year average of 3½ inches. Perfect harvest conditions in September resulted in a vintage of great quality. Our 2003 Terroir Syrah was primarily sourced from the McKinley Springs Vineyard (89%) in the Horse Heaven Hills, which was designated as a separate viticulture appellation in 2005. Eight percent of the grapes were sourced from the Fries Vineyard of the newly designated Wahluke Slope appellation.

WINEMAKING NOTES

The Terroir Syrah was harvested on September 22 at 27.1° Brix, crushed into a stainless steel fermentation vessel, and inoculated immediately with D254 yeast. It was pumped over vigorously twice a day, fermented at a maximum temperature of 88°F, and pressed after four days of maceration. It went to dryness, was immediately inoculated for malolactic fermentation, and sent to barrels. The wine aged for almost twenty months in a mixture of new American (62%) and one-year-old French (38%) oak barrels with frequent tasting and maintenance. We bottled it in early August 2005 with a screw cap to ensure perfect aging and preservation of flavors as intended by the winemaker.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentages: 99% Syrah, 1% Merlot

Harvest Brix: 27.7°

TA: 0.60 g/100 ml

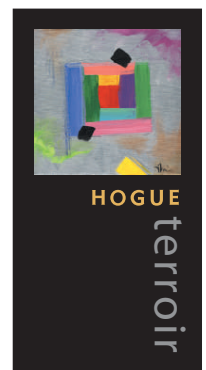
pH: 3.70

Alcohol: 14.3%

Case Production: 334

Suggested Retail: \$23.99

Release Date: July 2006



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