



2014 Washington State Syrah Walla Walla Valley and Yakima Valley AVAs | 369 Cases Produced

Vineyards

Old Stones, Olsen, and Patina Vineyards

A 15 acre property, Old Stones Vineyard is one of the oldest vineyards planted “On the Rocks” in Milton Freewater. Originally acquired as an apple and plum orchard, Old Stones is located along an ancient river bed covered with massive basalt cobblestones, similar to the profile of vineyards found in the Châteauneuf-du-Pape region of Southern France. These cobblestones go very deep into the soil and retain heat during the day to then radiate that heat back to the vines during the cooler evening hours. This rocky section of the AVA is producing some of the most distinct and sought after wines in the Walla Walla Valley, especially for Syrah and Cabernet Franc.

Olsen Vineyard is a 765 acre vineyard planted predominantly in 1980, making this one of the older vineyards in the state. It is situated in the eastern end of the Yakima Valley AVA where the soil is comprised of shallow granitic deposits. Manager Leif Olsen has done an excellent job of making sure this vineyard is doing what it should—producing world class wines.

Patina vineyard was planted and nurtured by Pat and LeaAnn Hughes. Now owned and operated by LeaAnn, this 4.5 acre vineyard sits at a 954 ft. elevation and is the most boutique parcel that we work with. She only plants Syrah and tends to it with gardening care. She is one of the few bold enough to dry farm in the Walla Walla Valley. The soil profile is mixed river bed and Touchet silt loam. She planted the vineyard in 1996. It started with a justified cult following and it just keeps getting better.

Winemaker Notes

Our only multi-vineyard Syrah and indicative of our Rhone-house style. We source from cooler climate sites to preserve solid natural acid. The berries are open top fermented with gentle punch downs. The wine is then aged in neutral French barrels for 20 months.

Tasting Notes

Gorgeous deep purple hues lead to just the right amount of funk on the nose with pleasing earthiness and minerality – think touch or riverbed, freshly turned soil, sulfur and light tobacco. Add dark blueberry, cherry liqueur, violet, vanilla and pecan. This Syrah delivers a smooth, elegant mouthful of roasted berries, cherry, raspberry, cranberry, apple and anise with some distinctive flavors from The Rocks present: earth, leather, grilled mushrooms, and brine. With masterful balance between aromas and flavors, pair this wine with good conversation and portabella burgers, grilled lamb with garlic and rosemary, or flank steak with Moroccan spices and cured black olives.

