

# RYAN PATRICK

## 2014 RESERVE SYRAH RED HEAVEN VINEYARD



**VINEYARDS:** 100% Red Heaven

**AVA:** Red Mountain

**WINEMAKING NOTES:** The handpicked grapes were gently destemmed and allowed to cold soak in the tank prior to inoculation with yeast strains selected to emphasize terroir and varietal character. Once fermentation began (in stainless steel), the grapes were given various cap management techniques such as pump over, punch downs and rack & returns, to optimize the extraction of color and tannin. After about 30 days, the free run wine was drained away from the grapes and sent to barrel for malolactic fermentation.

**WINEMAKER COMMENTS:** “Red Mountain is one of Washington State’s most highly acclaimed and sought after growing regions. The unique terroir garners distinguished soils, warm temperatures and prime sunlight resulting in wines with balanced fruit, acidity and tannins. Syrah from this region is ripe and dense with rich color.” –Jeremy Santo, Winemaker

**TASTING NOTES:**

**AROMA:** Hints of dark boysenberry, blackberry and coffee with a touch of anise and cedar.

**FLAVOR:** A broad chewy with a dense tannin structure and a long generous finish.

**VARIETALS:** 100% Syrah

**DATE OF HARVEST:** September 17, 2014

**BOTTLED:** November 2016

**ALCOHOL:** 15.5%

**BRIX:** 26.2

**TA:** (g/L): 4.13

**PH:** 5.4

**AGING:** 100% barrel aged, 15% new French oak for 18 months.

**CASE PRODUCTION:** 250 cases