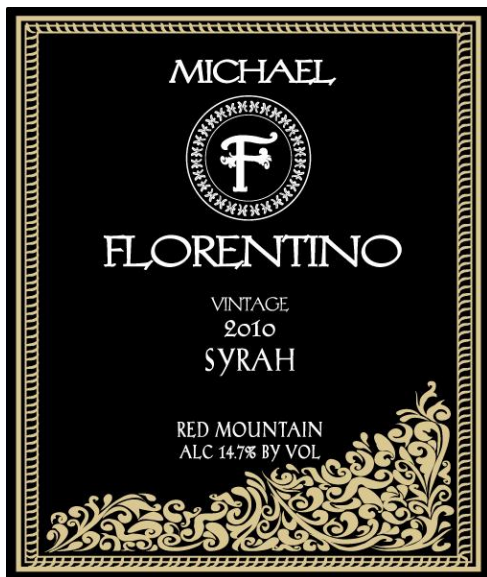


Michael Florentino

2010 Syrah

Red Mountain, AVA



The Vintage:

Bud break arrived on schedule in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

Tasting Notes:

This vibrant wine has volumes of blackberry, raspberry and Bing cherry on the nose and palate. The richness is accented with the vanilla, white pepper and cloves. The tannins are plentiful but are in balance with the boldness of this wine.

Wine makers comments:

Washington grows some of the best Rhone grapes and this is a perfect example of the complexity that can be created. This was a cooler year; But Red Mountain always creates the heat that creates those great fruit flavors while developing the Tannins. This Wine has 25% new French Oak to soften some of those Tannins.

Vineyards:

Syrah- *Ciel du Cheval –Red Mountain*

Counoise- *Gilbert Vineyard: Wahluke Slope*

Grenache- *Red Haven: Red Mountain*

Blend

Syrah: 79%

Grenache: 15%

Counoise: 11%

Alcohol: 14.7%

Cases Produced: 130

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