

DELMAS TRIBUTE SERIES

Delmas Syrah | Walla Walla Valley
2011 Tribute Series

The gorgeous aromatics showcase a beautiful expression of terroir – laden with notes of crushed rock, mineral, earth, truffle, incense, smoked meat, sage and lavender. The palate presents a decadent texture with cashmere-like tannins. Earth, crushed rock, red cherry, blackberry, black pepper, smoked meat and hints of mint gently unfold across the palate, culminating in a seductively long finish. The wine is concentrated and dense, without any sense of heaviness; it is the epitome of grace and elegance. Properly cellared, this wine should evolve beautifully for the next 12-15 years.

94% Syrah | 4% Viognier | 2% Grenache from SJR Vineyard

45 Cases Produced

We strongly recommend opening Delmas Syrah a minimum of 2-3 hours before enjoying and decant if possible.

TECHNICAL DETAILS

- Alcohol 12.5%
- pH 3.88
- TA 5.9 g/L
- Cold soak 128 hours
- Punchdowns 2-3 times/day during fermentation
- Aged sur lie for 15 months in French Oak
- Oak profile is 50% new French oak (Tronçais) and 50% neutral French oak
- No rackings
- Unfined
- Unfiltered

