DELMAS RELEASE

Delmas Syrah I Walla Walla Valley 2013

The 2013 Delmas Syrah offers a beautiful deep purple color with complex aromatics of smoldering incense, violets, minerals, black plum and black raspberry with nuances of sage, white pepper, bacon fat and vanilla. It is unmistakably rich and seductive on the palate with flavors of blackberry, truffles, spice, scorched earth, bacon fat, dark chocolate and minerals. Hints of espresso, white pepper and stony minerality linger beautifully on the finish. This terroir-driven wine possesses all of the characteristics of a great wine: complex aromatics, beautiful initial attack, layered mid-palate, long length and exquisite balance. Properly cellared, this wine will reward the patient collector; it will likely gain in complexity each year and reach maturity in approximately 10 years. It should provide excellent drinking for the next 15-20 years.

91.9% Syrah | 8.1% Viognier from SJR Vineyard

150 Cases Produced

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

Enjoy slightly cool (60 degrees).

TECHNICAL DETAILS

- Alcohol 14.5%
- pH 3.9
- TA 5.27 g/L
- Cold soak 144 hours
- Punchdowns 2-3 times/day during fermentation
- Aged sur lie for 14 months in French Oak
- Oak profile is 60% new French oak (Troncais) and 40% neutral French oak
- Racked once prior to bottling
- Unfined
- Unfiltered

