

# DELMAS RELEASE

## Delmas Syrah | Walla Walla Valley 2014

Very complex bouquet of damson plums, violets, blueberry, blackberry, garrigue, black olive and smoldering incense. This is a wine of exquisite balance and seductive texture. The beautifully ripe tannins and lively acidity provide the framework for successful aging. The aromatic complexity follows through nicely on the palate: blackberry, raspberry, bacon fat, sage, white pepper, allspice, dark chocolate, and stony minerality. The protracted finish echoes violet-like floral tones with hints of blueberry, espresso and truffles. This wine will satisfy the intellect as well as the palate. It will likely gain in complexity each year, reach maturity in approximately 8-10 years and hold for approximately 15+ years.

91.7% Syrah | 8.3% 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 14.0%
- pH 3.9
- TA 5.81 g/L
- Cold soak 136 hours
- Punchdowns 2-3 times/day during fermentation
- Aged sur lie for 14 months in French Oak
- Oak profile is 60% new French oak (Tronçais) and 40% neutral French oak
- Racked once prior to bottling
- Unfined
- Unfiltered

