

DELMAS RELEASE

Delmas Syrah | Walla Walla Valley 2015

This wine has a captivating bouquet of huckleberry, blackberry, violets, white pepper, garrigue with subtle hints of black olive, smoked meat, and smoldering incense. Like the 2014 Delmas Syrah, this wine has exquisite balance coupled with a seductive texture. The wine shows incredible complexity on the palate: blackberry, raspberry, stony minerality, white pepper, dark chocolate with nuances of nutmeg and roasted herbs. The elegantly long finish echoes tones of huckleberry, white pepper, espresso, and truffles. While this wine will pair beautifully with a variety of dishes, it is also a wine for contemplation and reflection. The refreshing acidity and structure suggests good aging potential. With proper cellaring, the wine will gain complexity each year and should reach maturity in approximately 8-10 years and hold for approximately 15+ years.

91.4% Syrah, 8.6% Viognier from SJR Vineyard

130 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 5.75 g/L
- Cold soak 142 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

