

DELMAS RELEASE

Delmas Syrah | Walla Walla Valley 2016

This wine beautifully encapsulates the Delmas style: profound aromatics, exquisite texture, fantastic complexity, and superb length. Captivating aromatics of kirsch, huckleberry, wild flowers, white pepper, crushed rocks, fine talcum, exotic tea, and smoked game. The palate shows precise balance with complex notes of blueberry, raspberry, kirsch, roasted herbs, truffle, white pepper, and bacon fat. The long finish reverberates with notes of dark chocolate, kirsch, baking spices, and cedar. 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. However, cellaring may be a very difficult task as this wine is virtually impossible to resist: a feminine beauty with charm, grace, poise, and substance... quite simply, wow!

91.6% Syrah, 8.4% Viognier from SJR Vineyard

230 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 5.66 g/L
- Cold soak 153 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

