

DELMAS RELEASE

Delmas Syrah | Walla Walla Valley 2017

Greatly nuanced, and complex. SJR vineyard is really hitting its stride. There is a noticeable pick up in flavor density without accompanying heaviness. The aromatics are enthralling: kirsch, black plums, grilled herbs, wild flowers, hoisin, nutmeg, star anise, and blackstrap molasses. The richly fruited palate with accompanying savory elements captures one's attention and interest. The primary fruit flavors of framboise, kirsch, and black plum are nicely counterbalanced with notes of white pepper, smoked game, bacon fat, baking spices, and black truffle. The finish is very long, and echoes notes of wild flowers, Asian spices, black truffle, and bacon fat. If you are able to show patience you will be rewarded with additional complexity each year. The wine should reach maturity in approximately 8-10 years and hold for approximately 15+ years.

91.5% Syrah, 8.5% Viognier from SJR Vineyard

340 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 3.94
- TA 5.7 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

