2011 Va Piano Estate Syrah
Walla Walla Valley

Vintage Description

I can't even discuss the 2011 vintage without looking back on 2010. On November 23, 2010 we were hit with bone chilling temperatures, the vines had not gone dormant yet because of our later than normal harvest, so once again 2010 would cause lower yields, this time for the 2011 vintage. As 2011 progressed, it became apparent the weather would continue to not cooperate. The spring and early summer were cool, but as luck would have it, we received a great stretch of warm temperatures through August and September to ripen the fruit. Once again, we were picking all the way into mid November and making wine into December. With yields being lower due to the November 2010 freeze, the fruit was able to ripen just enough and produce some incredible wines; our Merlot and Syrah are especially outstanding! 2011 did not produce a lot of wine, but turned out to be a year that we are very excited about. Elegant mouth-feel, racy acidity and softer flavors will highlight this vintage, making them unique and highly sought after.

Varietal Composition:	100% Syrah
Vineyard Designation:	Va Piano Estate Vineyard
Production:	144 cases
Chemistry:	Alcohol 14.4%, TA .57, pH 3.85

Winemaker Notes

While 2011 was the coldest growing year in recent memory, our syrah vineyards have proven this year to have been one to cherish. Our 2011 Estate Syrah was able to make it through the freeze of 2010 and produce a very rich and aromatic wine with an extremely elegant mouthfeel and finish. A touch of bramble, blue fruits and our signature VP Estate Syrah nose leads to a silky mouthfeel replete with blueberries, rich chocolate torte and a silky, creamy finish. With the cool vintage, this one needs a little time in bottle. But given time, I see signs of this evolving into something similar to our 92 point 2009 Estate Syrah. Give this a year to unwind or decant for 8-12 hours before you drink. Enjoy between the latter part of 2014 through 2022.

Justin Wylie, winemaker