



2016 PATTERSON CELLARS ALDER RIDGE SYRAH



TECHNICAL DATA

AVA: Horse Heaven Hills

VARIETAL COMPOSITION: 98% Syrah, 2% Viognier

VINEYARD SOURCES: Alder Ridge, Ciel du Cheval

CELLAR TREATMENT: 100% French oak, 25% new

PRODUCTION: 218 cases

ALCOHOL: 14.9% by volume

TASTING NOTES

Produced using classic Côte-Rôtie techniques, this single vineyard Syrah was co-fermented with 2% Viognier yielding a Syrah that is both darker in color and lighter on the tongue. Dark, saturated purple with a nose that opens with intense blackberries, vanilla bean, cedar, cloves and orange rind. Look for notes of caramel as it sits in the glass. Big flavors of dark berries fill the mouth, while the Viognier adds just a bit of “lift”, preventing the overall flavor profile from becoming too heavy. Silky, plush tannins give way to lingering fruits and a hint of cocoa nibs on the finish.

PRODUCTION NOTES

For years, Alder Ridge Vineyard Syrah has been the backbone of our Syrah program at Patterson Cellars. In 2016 we decided to take a portion of our allocation and co-ferment it with Viognier to make a special wine just for the club. The Syrah from Alder Ridge and Viognier from Ciel du Cheval both arrived at the winery on September 22, 2016. We added the Viognier clusters to the Syrah going into the destemmer. Primary fermentation in open top stainless steel fermenters lasted nine days after which time the wine was pressed and barreled down. We racked it once during the 17 months of barrel aging and bottled the results for the club in March 2018.



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