

## **2016 PATTERSON CELLARS SYRAH**



## **TECHNICAL DATA**

AVA: Columbia Valley

VARIETAL COMPOSITION: 100% Syrah

VINEYARD SOURCES: Red Heaven, Alder Ridge CELLAR TREATMENT: 100% French oak, 30% new

PRODUCTION: 238 cases
ALCOHOL: 14.9% by volume

## **TASTING NOTES**

Our dark purple 2016 Syrah opens with lush aromas of blackberry, lavender, dark chocolate and light caramels. Intense flavors of blackberry and raspberry dominate on the palate, with hints of white pepper and toasted spices. Juicy acidity and velvety soft tannins lead into a long smooth finish featuring lingering fruits, cocoa and a hint of minerality at the very end. Pair with any barbecued or smoked red meat this summer, or with a nice grilled rib-eye anytime!

## **PRODUCTION NOTES**

After the record heat of the 2015 vintage, 2016 settled back into a slightly more normal growing season – plenty of heat through the summer, followed by a nice cooling period in late summer and early fall. We started sourcing two clones of Syrah (Tablas Creek and Clone 7) from Red Heaven Vineyard on Red Mountain in 2016, which were both harvested on September 9. After destemming and sorting, we cold soaked the whole berries for two days before beginning primary fermentation. Primary took place in stainless steel fermenters and lasted five days, after which we pressed the wine into stainless steel tank to settle. The Syrah from Alder Ridge was harvested on September 21, and underwent the same basic fermentation protocol. All lots were barreled down from the settling tanks to 100% French oak barrels. The 2016 vintage was racked once during aging. Blending and bottling took place in early spring of 2018.

