

2008 Tamarack Cellars Syrah

Case Production - 392 Cases bottled March 18, 2010

Blend and Vineyard Sources- 94% Syrah
51% Bacchus Vineyard Columbia Valley
43% Ciel du Cheval Vineyard Red Mountain
6% Cabernet Franc Weinbau Vineyard Wahluke Slope

Analysis - pH – 3.79
Total Acidity – 0.60
Alcohol – 14.50

Cooperage - About 33% new Eastern European oak barrels coopered by Demptos, Radoux and Seguin Moreau with the remaining 67% in older French oak for 18 months.

Winemaking - Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel. Some wine was pressed so primary fermentation was finished in the barrel while some was allowed to finish primary in the 1.5 ton bins and then pressed so that both wine finished secondary fermentation in the barrel.

Vintage - Similar to the 2007 vintage, hot conditions in late spring and early summer were offset by cooler night time temperatures all summer and cooler day and night time temperatures closer to maturity, maintaining high natural acidity levels, creating balanced flavors and allowing for extended hang times.

Tasting Notes- A deep ruby colored wine full of boysenberry and huckleberry fruit aromas and a hint of white pepper. Chocolate covered blackberries and a dark berry jammy core are followed by sweet velvety tannins and a lingering finish begging you to have one more drink.