

Tasting Notes

2006 Barrel Select Syrah Columbia Valley



Vintage Notes: Seen from the perspective of our individual vineyards and the actual ripening process of the fruit, 2006 was a fabulous year. Consistent heat and sun combined with persistent winds cooled the vineyards during the day, which made for optimum ripening factors. These influences combined with wonderfully low nightly temperatures and balanced yields provided us with grapes of great concentrated flavors and very fine-grained ripe tannins. Across the board, 2006 is a very solid vintage at Bergevin Lane Vineyards!

Tasting Notes: Taking no prisoners, this is our highest end, 100% Syrah. Intensely concentrated, complex and rich, it exhibits notes of *dark fruits, smoky earth, game, and spice with subtle minty notes*. A fresh and very focused mid-palate has a perfumy twist of lavender and violets. The finish is long, tight and balanced building with every minute of oxygen in the glass. A true Washington terroir driven Syrah with substantial aging potential. Unfined & Unfiltered! Hail Washington Syrah!

Appellation/Vineyards: 82% Stone Tree Vineyard Wahluke Slope and 18% Francisca's Vineyard Walla Walla

Final Blend: 100 % Syrah

Aging: 20 months in new oak including 72% French; 18% American and 10% Eastern European

Bottle Date & Cases Produced:
July 30, 2008 240 Cases

Winemaking notes: I used our supreme lots to make them work together. I used the saignée method to enhance mouthfeel, structure, richness and overall power. Stone Tree is my big monster syrah in these lots and I used Francisca's softer earthier Walla Walla profile to flesh out the wine and add to an already lengthy finish. My vision is to make the biggest, most balanced, mouth coating finish Syrah in the whole world.