

Tetrahedron 2017 Sauter Vineyard Syrah, Columbia Gorge AVA

General Overview: Sauter Vineyard is a ten acre vineyard planted on the North side of the Columbia River overlooking Memaloose Island in Lyle, WA. This vineyard is lightly irrigated and hammered by the wind. Much uneven ripening occurs here and acids hang high which leads to elevated brix and ethanol's. I do not like to add water to my wines so we are tolerating high alcohols until farming practices can be established to address the issue. I enjoy working with Sauter Vineyard fruit because it is consistently small berried, has a low cluster/plant ratio and tannin rich relative to many Columbia Gorge AVA reds. Due to the rich tannin nature, these wines tend to want to stay in barrel. This Syrah was surleese aged and cooped in light toast French oak barrels for roughly 52 months. This fruit also consistently offers what I call *Sauter Candy* - brown sugar, chocolate and spice.

Harvested at:

Brix	22.8 Degrees
TA	6.8 g/L
pH	3.27
Malic	2.51 g/L
NH3	29 mg/L
NOPA	96 mg/L
YAN	121 mg/L

Harvest Date 10/8/2017

Bottled at:

Ethanol	15.8 Percent by Volume
Glucose + Fructose	0.05 g/L
Malic	0.10 g/L
TA	6.7 g/L
pH	3.86

Bottling Date 4/7/2021

Unfined and unfiltered

Hand bottled and labeled