



HUNDRED SUNS WINE

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2019 Columbia Gorge Syrah

Columbia Gorge AVA Mosier, OR 100% Syrah

Alc / Vol: 13.7 %

*AVA: Columbia Gorge * Elevation: 800 ft. * Exposure: Southeast * Soils: Silty- Clay loam * Harvest Date: Oct. 14th * Native Yeast Fermentation * Elevage: 70% terracotta amphora and 30% 228L barrels neutral French oak barrels.*

Tasting Notes:

Reminiscent of wines from the northern Rhone in its complexity and structure. Initial aromas of flint and molasses give way to caramelized brown sugar, juicy Asian plum, and hoisin sauce. This wine will benefit from time in bottle and/or decanting upon opening.

Vineyard:

2019 was a long growing season with moderate but dry days and cool nights blowing for the vast Columbia River. We were lucky to secure 1.5 tons of mixed clone Syrah from the Three Sleeps Vineyard located in Oregon's Columbia Gorge AVA. This windswept vineyard located outside the town of Mosier consists of silty clay soils over basalt rocks formed from eons of floods, glacial movement, and volcanic activity. Planted in 2002 by Patrick Reuter and Leigh Bartholomew, it is farmed organically.

Winemaking:

100% whole bunches were placed in one ton variable capacity fermenters and one 500 Liter amphora and allowed to ferment untouched for 10 days. After this period we began foot stomping the clusters to release the dark juice from inside. After 3 days of maceration the grapes were pressed to stainless steel where they finished primary fermentation. The wines were aged in a combination of terracotta and seasoned French oak. After 10 months they were racked to all neutral oak and left to age for an additional 7 months. Bottled unfiltered and unfiltered in March of 2021.