



HUNDRED SUNS WINE

Hundred Suns Wine 2020 Cabernet Syrah

The Rocks District AVA Milton-Freewater, OR River Rock Vineyard
80% Cabernet & 20% Syrah Co-Fermentation
Alc / Vol: 14%

*AVA: The Rocks District of Milton-Freewater * Elevation: 800 ft. * Exposure: Southeast *
Soils: Cobbles and pebbles with sand and silt * Harvest Date: Oct. 16th * Native Yeast
Fermentation * Elevation: 50% terracotta amphora and 50% 228L barrels neutral french oak
barrels.*

Tasting Notes:

Explosive blueberries mingle with fresh grass, herbal notes, and bright red bell pepper. An abundance of beautiful fruit is balanced by the Syrah, which gives it a lift of freshness and softness on the palette, making it approachable now or over the next five years.

Vineyard

Sourced from the famed River Rock Vineyard located in the The Rocks District of Milton-Freewater, Oregon. These soils (or lack thereof) called the Freewater Series are eroded basalt cobbles and pebbles from the Blue Mountains. The rocks, sand, and silt were laid down in layer upon layer forming an alluvial fan on the flat Walla Walla valley floor. These dynamic soils require the vines to push roots deep between the rocks to find nutrients while the warmth absorbed by the rocks helps ripen our Cabernet.

Winemaking:

A Pinot Noir winemaker's rendition of noble Cabernet (with a little Syrah). These grapes were hand-harvested and brought back to our winery in McMinnville where they were fully destemmed into a single 1 ton open top fermenter. After 3 days the native yeast took off. We gently pump the juice over twice daily and after 10 days the fermentation completed. Pressed to Neutral French oak and 450 liter amphora, the wine rested unmoved for one year. Gently racked into a bottling tank the resulting co-fermentation was bottled unfiltered and unfiltered.