



# HUNDRED SUNS WINE

## Hundred Suns Wine

### 2020 Rocks District Syrah

The Rocks District AVA Milton-Freewater, OR 100% Syrah

Alc / Vol: 13%

*AVA: The Rocks District of Milton-Freewater \* Elevation: 800 ft. \* Exposure: Southeast \* Soils: cobblestones and pebbles with sand and silt \* Harvest Date: Oct. 16th \* Native Yeast Fermentation \* Elevage: 70% terracotta amphora and 30% 228L barrels neutral french oak barrels.*

*Aromas of blueberries, black olives, licorice creme brulée and sage. Flavors are pure, with a hint of bittersweet chocolate and smoked game.*

#### **Winemaking:**

As with all of our Rhone wines the grapes were placed 100% whole bunch into tank. Gentle foot crushing in the beginning released some of the juice from the thick leathery skins. The tank was inoculated with a native yeast pied de cuve and allowed to sit untouched for 10 days. After this time the fermenter was opened and foot-stomped for 2 days then pressed off the skins and stems. The dark juice was placed in a combination of terracotta amphora and neutral french oak, where it rested for 10 months. The wine was moved to tank and bottled unfiltered and unfiltered in August of 2021.

#### **Vineyard:**

Sourced from vineyards located in the smallest sub-AVA in Oregon, The Rocks District of Milton-Freewater. This soil (or lack thereof), called the Freewater Series is formed from eroded basalt cobbles and pebbles from the Blue Mountains. The rocks, sand, and silt were laid down in layers upon layers of an alluvial fan on the flat Walla Walla Valley floor. These dynamic soils require the vine to push roots deep between the rocks to find nutrients while the warmth absorbed by the rocks helps ripen our Syrah.