

WALLA WALLA

VINTNERS

2023 CUT BANK ESTATE SYRAH



VINTAGE NOTES

Sometimes everything aligns perfectly in the vineyard. After a cool spring, May's warmth created rare uniformity across all varieties. Brief August heat spikes gave way to ideal autumn conditions, allowing for thoughtful picking decisions from August 30th through October 26th. The wines beautifully express Washington's sweet spot - moderate alcohol, bright natural acidity, and perfect phenolic maturity. A true winemaker's dream vintage.

TASTING NOTES

An aromatic powerhouse pouring inky purple. Blueberry, boysenberry, and peach skin framed by lavender, rose petals, and orange blossom, turning jammy with clove and stones as it opens. The palate is decadent: old-school Walla Walla meets Rhône Valley. Bountiful, plush tannins coat the mouth with fine-grained density and strong acid backbone. Split between Tablas Creek and Joseph Phelps clones, fermented 19 days on skins, aged 18 months in 500L puncheons on heavy lees.

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

100% Syrah

Vineyard Source

Cut Bank Estate Vineyard

FERMENTATION

Fermented in 2-ton stainless steel tanks. 30% Whole cluster, 19 days on skins, pumped over twice daily.

AGING

18 months in 500L puncheons (50% second fill, 50% neutral)

BOTTLING DATE

May 2025

RELEASE DATE

March 2026

PRODUCTION

300 x 750mL 12pk

ALCOHOL

14.6%

ACID

5.1 G/L

PH

3.95

SKU

SYE23C



94

POINTS
Owen
Bargreen

94

POINTS
International
Wine Report

92

POINTS
Decanter

