

2017 OREGON SYRAH

In 1999, we began sourcing fruit with an eye to making a unique Oregon Syrah. Over the years, we slowly developed our signature Penner-Ash Syrah style, a balance between structure and sweetness from the warmer southern Oregon vineyards, and blue fruit notes, nice acidity, and freshness from Hood River sourcing.



AVA	KEY VINEYARDS	ELEVATION	SOILS
Columbia Gorge	Lewis Vineyard	650'	Sandy loam
Rogue Valley	Crater View Vineyard Lakeside Vineyard	1,500'-1,670' 1,650'	Brader-Debenger loam, Ruch Silt

2017 VINTAGE

Marked by a normal bud break in mid-April, followed by a cooling trend that lengthened flowering and led to beautiful fruit set. We saw higher temperature fluctuations in July/August, followed by cooler weather that extended ripening, allowing grapes to reach maturity with balanced acids and exceptional flavor development. A classic, well-structured vintage meant for cellaring.

TASTING NOTES

Aromas of boysenberry syrup, smoked maple bacon, cherry compote and sweet tobacco fill the glass. On the palate, notes of sweet cedar, caramelized mushroom and blackberry support the dense structure in this wine.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.3%	24.0	Sept 26 – Oct 27, 2017	5.6 g/L	3.60	18 months in 30% new French Oak	500