

Waters

2013 FORGOTTEN HILLS SYRAH WALLA WALLA VALLEY

• 92 POINTS WINE ADVOCATE

VINEYARDS •

• **Forgotten Hills Vineyard** this mature 7.5 acre vineyard was originally planted in 1996 by Jeff Hill on his family homestead located on the eastern edge of the Walla Walla Valley appellation near the foothills of the Blue Mountains. The soils are composed of basalt cobbles, deep silt loam, and sandy loam. The cobbles provide excellent drainage and radiate heat that prolongs ripening during cool evenings. The silt loam allows vines to send roots deep into the soil and tap into native water supplies which reduces the need for irrigation. The sandy loam also offers excellent drainage and reduces pest pressures. At almost 1,000 feet elevation, picking in the fall tends to be later than most other Walla Walla vineyards.

WINEMAKER NOTES •

“Our final vintage of Forgotten Hills Syrah, the one that started it all! 100% Syrah from Phelps and Clone 99, this wine has always been made in the vineyard. Not in The Rocks or is it? Misoula flood erratics provided a bevy of coble stone rocks just under the silt and loam surface. Forgotten Hills being one of our colder sites has always given its trademark earthiness and acid. This is vintage is no exception.”

- Jamie Brown, Winemaker

TASTING NOTES •

Au revoir Forgotten Hills. A bitter sweet finale for this Syrah that started it all. With a striking nose of black cherries, hibiscus, boysenberry cobbler, and light sage. The acid is bright and mouthwatering. Nice tannins on the back end with a lingering finish that sticks around. Flavors of black pepper, cinnamon stick, pomegranate, tea leaf, and light meat notes combine harmoniously in the glass. Pair with grilled vegetables, roasted meats, or a beautiful charcuterie plate. Merci!

TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Walla Walla Valley

VARIETAL COMPOSITION: 100% Syrah

ALCOHOL: 14.2%

PH: 3.65

TOTAL ACID: 0.62

BOTTLING DATE: January 2015

CASES BOTTLED: 350 cases

CELLARING: Best 2019 to 2027

PRICE • \$50

CLUB PRICES • 10% \$45 | 20% \$40 | 30% \$35

