



2008 WALLA WALLA SYRAH

NxNW: North by Northwest represents wines made from inland grape growing appellations of the Columbia River Basin of Oregon and Washington. The NxNW winemakers have developed strong, creative relationships with growers and fellow winemakers in the Columbia River Appellation and throughout the northwest viticultural region - leading to this richly textured wine. NxNW is a unique lens for capturing the essence of terroir, the character of the people, and the quality of the wines from this great new emerging winegrowing region.

FINAL ANALYSIS: 14.5% alcohol, TA 0.68g/100ml, pH 3.70

SUGGESTED RETAIL PRICE: \$40

PRODUCTION: 481 6-pack cases

GROWING SEASON

During the 2008 growing season Walla Walla lived up to its reputation as the 'land of fire and ice'. June started with 100 degree temperatures at the beginning of the month, but ended with temperatures low enough that snow was nearly at the valley's floor. We saw a late bloom in early May but warm weather throughout the season led to an early ripening that made up for the late start. By the end of the season, it turned out to be one of the driest summers in years - near perfect weather for Bordeaux varietals. Fall conditions were warm and dry, and harvest was just slightly later than average. Grapes were full of character and supple flavors, and were nicely balanced with acidity - we are more than happy with the end results.

WINEMAKER TASTING NOTES

Appearance: Deep dark purple

Aroma: Sweet berry cobbler, dark chocolate, smoke

Flavor: Ripe boysenberry, huckleberry, sweet barrel

Mouthfeel: Rich texture, large grainy tannin, age worthy