

2020

# Syrah

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Andrews Family Vineyards  
Horse Heaven Hills AVA  
Washington State



## VINTAGE DETAILS

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We prefer a balance of ripeness and fresh acidity, so Trothe fruit was the first picked in most blocks.

### VARIETALS:

**93% SYRAH, 7% VIOGNIER**

### VINEYARD BLOCKS:

**SY03**

### CLONES:

**PHELPS**

### VOLUME:

**4 BARRELS**

### ALCOHOL:

**14.3%**

### TA:

**5.3 G/L**

### PH:

**3.86**

### BOTTLING:

**DECEMBER 2021**

### RELEASE:

**JANUARY 2023**

## TASTING

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This luscious Syrah leads with aromas of wild blueberry, Herbes de Provence, and sweet cream then opens to a fusion of blackberry, rosemary, thyme, and ripe nectarine. The structure is rich and weighty while still well-defined and silky-smooth. The tannins are pure Horse Heaven Hills—intense yet supple as powdered velvet.

## CELLARING

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The wine is vibrant and drinks well now after a healthy decant of one hour or more. A wine crafted to age, it will continue to evolve and develop over the next 6 years, and beyond.

## GROWING SEASON

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An early spring accelerated to one of the warmest on record for Washington State, until unpredictable weather events in May and June brought cooler temperatures. Just before veraison, Mother Nature kicked up the heat again—a heatwave that would definitively mark the vintage as one of power and density. While wildfire smoke settled over the Pacific Northwest, higher elevation, deep canyons, and the restless winds of the Horse Heaven Hills funneled the smoke away from our vineyards, ultimately protecting the vintage.

## VINIFICATION

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For this inaugural 2020 vintage, the Syrah (3% whole-cluster) was co-fermented in concrete vessels with 7% whole-cluster Viognier—contributing to the wine's intense perfume and deep crimson core. After pressing, the wine was racked back into the same concrete tanks, and aged for 14 months before bottling.

*For additional information and opportunities for purchase, visit [trothe.com](http://trothe.com)*