

2021

Syrah

Andrews Family Vineyards
Horse Heaven Hills AVA
Washington State



VINTAGE DETAILS

For a balance of ripeness and fresh acidity, the Syrah grapes were the first picked in most blocks.

VARIETALS:

97% SYRAH
3% VIOGNIER

VINEYARD BLOCKS:

SY03, SY06, VG01

CLONES:

60% PHELPS, 37% TABLAS CREEK

VOLUME:

51 CASES

ALCOHOL:

14.5%

TA:

5.6 G/L

PH:

3.89

BOTTLED:

MARCH 2023

RELEASING:

FEBRUARY 2024

TASTING

Aromatics open with layers of fresh boysenberry, violet, and umami. Blue-black fruits intermingle with dried herbs and garrigue, while orange zest and honeysuckle notes provide lift. Decanting allows the wine to open fully and express multiple layers of juicy blue fruit, earthy mushroom flavors, dried sage, and floral aromatics.

On the palate, peppercorn, black olive, and wet stone minerality are supported by a velvety mouthfeel of elegant Horse Heaven Hills powdery-fine tannins, with pronounced acidity and minerality. A vibrant, complex, multi-faceted wine which will continue to evolve over the next six years and more.

GROWING SEASON

In 2021, the temperature at Andrews Family Vineyards and across Washington State was the highest on record. We kept a large canopy of vine leaves to protect the fruit from the extreme heat and extend the ripening period. When we had an unexpected heatwave in late June, which lasted for ten days and reached temperatures of between 105-118°F (40-48°C), the intact canopies helped to preserve vibrancy and freshness in the berries. This is yet another example of how the best wine is grown in the vineyard rather than made in the winery, farming practices we pride ourselves on. The year's intense heat created a light crop across Washington State in 2021: our Syrah production was approximately half of that in 2020.

VINIFICATION

Inspired by the process and style of Northern Rhône, the 2021 Syrah was vinified with seven percent whole cluster fruit and co-fermented with three percent Viognier. This wine was not aged in oak; rather, it was fermented and aged 18 months in Italian concrete to preserve its natural freshness and aromatic layers.

For additional information and opportunities for purchase, visit trothe.com