



2022 SYRAH

Andrews Family Vineyards, Horse Heaven Hills AVA, Washington State

TASTING NOTES

Our 2022 Syrah boasts a deep, rich color, indicative of the intense growing season. Delicate violets, Herbs de Provence, and savory umami create layers of aromatic complexity. An intriguing array of dark bramble berry, black olive, mushroom, and stony minerality accentuates the palate, which is characterized by a silky, fine texture.

As always, our wines favor finesse, enhanced by the harmony of balanced acidity and structure. Inspired by the great wines of Northern Rhône, this Syrah beautifully marries Old World elegance with New World vibrancy. Enjoy now with a healthy decant or cellar for further development.

GROWING SEASON

2022 was the second hottest on record at Andrews Family Vineyards, but no one could have guessed we would cross that threshold as we approached October. The year began as the coolest and wettest year in the last fifteen, with copious spring rainfall and a mid-April frost that left many Washington growers concerned about whether we would have a crop in 2022. The vines recovered, and as late as August, we were taking measures to account for the lack of ripening weather.

Then, fall unfolded into the most gorgeous in recent memory with summer-like days and cool nights. Our Syrah was picked before the summer-like weather of late September and early October, so it experienced a cooler season which was perfect for preserving natural freshness and vibrancy in the berries.

VINIFICATION

Inspired by the process and style of Northern Rhône, the 2022 Syrah was vinified with seven percent whole cluster fruit and co-fermented with three percent Viognier. This wine was fermented and aged for 18 months in Italian concrete to preserve its natural freshness and aromatic layers.