

COVEY RUN

COLUMBIA VALLEY RESERVE 2006 Syrah

OVERVIEW

In Washington State, Syrah consistently ripens fully, with deep flavors of herbs, white pepper, berries and black fruits. Syrah is a relatively new grape variety for eastern Washington and thrives in the summer heat and ripens fully by mid-October taking full advantage of Indian summer days and cool nights. In order to get the highest quality of fruit, we thin the crop aggressively and let it hang on the vine until the grapes begin to shrivel and the juice of a crushed berry appears slightly pink.

Washington State's Syrah offers an intense, saturated color whose fruit expression can range from delicate florals to white pepper to jammy blackberry. It is never too vegetative nor too tannic. Covey takes those attributes and stands back and lets the magic happen.

HARVEST

The 2006 growing season was an excellent red wine year. A warm and dry autumn reduced overall yield, leading to concentrated fruit with fine grain tannins and ripe fruit flavors. We chose select vineyards, each bringing their own unique characteristics to create complexity and depth. The overall soil character of these vineyards is very shallow sandy loam that drains quickly, producing excellent concentrated fruit. Harvest occurred in mid to end of September, when the fruit had fully ripened without being dehydrated.

WINEMAKING

For the Columbia Valley Reserve Syrah, the fruit is handled very delicately during the picking and winemaking processes to preserve as many whole berries as possible. After pressing, the wine underwent fermentation in stainless steel tank, where the juice was pumped twice a day to maintain constant contact with the skins for maximum color and flavor extraction. After fermentation, the wine was transferred to a blend of 75% French and 25% American oak barrels for about 18 months.

WINEMAKER'S DESCRIPTION

Our Columbia Valley Reserve Syrah is a deeply saturated purple, displaying dark fruit, violet, and coffee cake on the nose. Mouth-coasting, concentrated flavors of blueberry, black pepper, and allspice lead to a rich, soft finish. Enjoy now or cellar for up to five years.

FOOD PAIRING SUGGESTIONS

Try pairing our Columbia Valley Reserve Syrah with spicy fare such as Hungarian Sausage or Cajun dishes, as well as traditional meat entrees like Lamb Chops with Mustard, Black Pepper-Crusted Rib Roast.

TECHNICAL DATA

Winemaker:	Kerry Norton	Alcohol:	14%
Appellation:	Columbia Valley	Total Acidity:	0.55 g/100ml
Blend:	96% Syrah, 4% Viognier	pH:	3.73
Harvested:	October 2006	Cases Produced:	5,175
Bottled:	November 2007		
Released:	February 2008		