

NORTH^{BY} NORTHWEST

2014 SYRAH WALLA WALLA VALLEY

North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable viticultural practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

TASTING NOTES

Fruit for this wine comes from three outstanding Walla Walla vineyards: Seven Hills, Los Oidos and Les Collines. The dark violet color hints at aromas of blueberry, plum, cocoa, coffee and vanilla. Flavors of black cherry, blueberry, black pepper, caramel and toffee please the palate. This wine has ripe, round fruit and fleshy tannins. All components create great overall structure and balance with a generous finish.

WINEMAKING PROCESS

The fruit was cold soaked, punched down and pumped over throughout fermentation. Delestage, a process to oxygenate or aerate the wine and soften the tannins, was performed midway through fermentation. Aged 21 months in French oak, 35% new.

VINTAGE NOTES

Following on the heels of a cold winter in 2014, rapidly warming temperatures in April led to bud break a week early. These favorable conditions continued, leading to very strong fruit set after the mid-June bloom. Moving into late summer and early fall, the grape clusters were in outstanding condition. Combined with unusually dry conditions, grapes had extended hang time that allowed for enhanced flavor development and fantastic quality.

Vineyards: Seven Hills (55%); Los Oidos (39%) and Les Collines (6%)
Varietal: Syrah
AVA: Walla Walla Valley
Alcohol: 14.5%

