

NORTH^{BY} NORTHWEST

2016

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

From Los Oidos (66%) and Seven Hills (34%) vineyards in the Walla Walla AVA, this Syrah shows beautifully in the glass, with ruby edges that intensify into a deeper violet in the center. The nose features plum, fresh ground coffee, dark chocolate, pepper, toast, blueberries and graphite. Supple tannins on the entrance lead to big, chewy tannins on the mid-palate, resulting in a full-bodied wine. The aromatics are enhanced with flavors of violets and black cherry. The finish is long and lingering.

WINEMAKING PROCESS

2016 Walla Walla Syrah was cold soaked for extraction, then punched down, and pumped over. For optimum flavor and body, the grapes underwent delestage, and saw an extended maceration. This wine saw 22 months in French oak barrels.

WINEMAKING PROCESS

The 2016 harvest yields exceeded projections, even with extra thinning, because clusters were heavy with fat, juicy berries. The year started off unusually warm, putting bud break and bloom a couple of weeks ahead of normal. In June, though, temperatures dropped to more typical levels and stayed cool through harvest, giving the fruit time to ripen slowly. The result is a vintage notable for beautiful color, great structure, good natural acidity and full flavor development.

Varietals: 100% Syrah

AVA: Walla Walla Valley

Alcohol: 14.5%

