

NORTH BY NORTHWEST

2017

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

This wine first impresses in the glass with its bright Bohemian garnet color edged by purple hues. On the nose, find fresh violets, blueberry, plum, toast, peppercorns, coffee and cocoa nibs. Smooth and velvety tannins up front reveal flavors of blueberry tart, roast coffee, crème de violette, blackberry, toast and pepper. Balanced acidity and structured tannins complement one another for a satisfying, lingering finish.

WINEMAKING PROCESS

The fruit was cold soaked, punched down and pumped over throughout fermentation. Delestage was performed midway through fermentation. Aged 21 months in 30% new oak, 92% French and 8% Hungarian.

VINTAGE NOTES

2017 started out cold and wet and then gradually warmed up over summer so that by the time harvest concluded, the string of warm vintages was continued. Bud break was as much as two weeks later than historical averages. Harvest started a month later, a bit earlier than normal. In the second half of September, temperatures cooled considerably, which delayed ripening and allowed for luxurious amounts of hang time without the threat of increased sugar accumulation. With mild temperatures, harvest stretched into the first week of November.

Varietal: 100% Syrah

Vineyards: Seven Hills Vineyard (55%); Los Oidos Vineyard (45%)

AVA: Walla Walla Valley

Alcohol: 13.0%

