



REUSTLE
PRAYER ROCK VINEYARDS

2016
SYRAH
UMPQUA VALLEY

VINTAGE

The 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

~ Oregon Wine Board

VINEYARD

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in the heart of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**. The nearby **Umpqua River** creates cool evening temperatures (ideal conditions for intense aroma and flavor development).

WINEMAKING

Grapes were destemmed, cold-soaked and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four. Aged for **10 months in French & American Oak**, and aged an additional **1 year in bottle** before release.

PRESS HIGHLIGHTS:

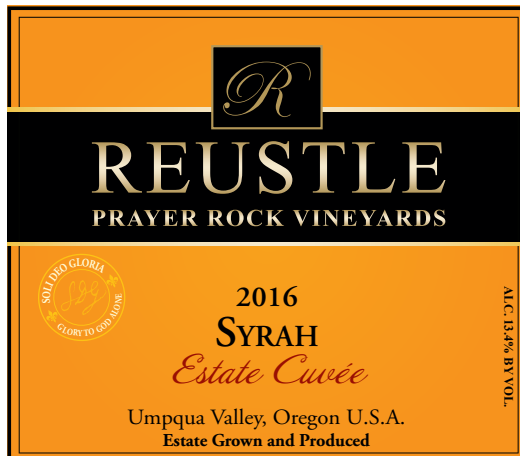
- Wine & Spirits Magazine - **92 Points**
- 2018 Savor NW - **Double Gold**
- 2018 San Diego Wine Competition - **Gold (91 points)**
- 2018 Cascadia Wine Competition - **Gold**

Wine & Spirits



2016 SYRAH TASTING NOTES:

menthol smoke
black berry **black cherry**
 medium-bodied expressive tannins
cured meat **violet** cedar
cocoa fancy oak blue fruit
 acidity licorice



TECHNICAL DATA



- Harvest Date: Early October
- TA: 5.2
- PH: 3.8
- Alcohol: 13.4%
- Aged In: French & American Oak
- Barrels Produced: 24
- Clones: 72% Shiraz
8% 383 / 18% 877
2% Grenache

VINEYARD DATA



- Elevation: 460 - 660'
- Aspect/Slope: South-facing, 5-40% slope
- Vine Age: 8-14 Years
- Soil Types: Oakland, Pengra, & Sutherlin Silt Loam

FOOD PAIRING

- BBQ Ribs,
- Peppered Rib Eye,
- Pecorino Romano Cheese

