



REUSTLE
PRAYER ROCK VINEYARDS

2015
SYRAH
UMPQUA VALLEY

VINTAGE

2015 was characterized by early flowering, and a warm, dry summer. The earliest harvest to date. Light rainstorms rolled through at the end of August, moistened the parched, drought-hit soils, and refreshed the vines well before they neared ripeness. September was among the coolest on record.

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.

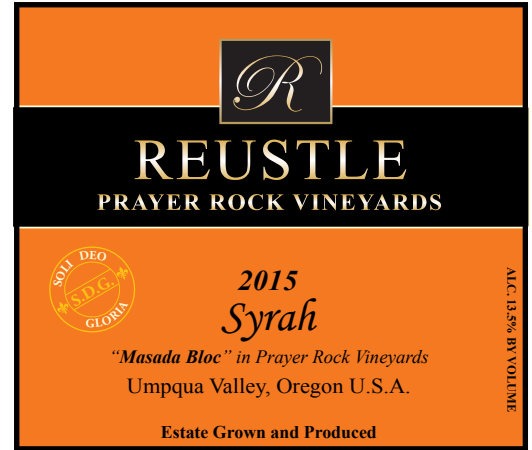
PRESS HIGHLIGHTS:

- 2017 Oregon Wine Awards - **Double Gold**
- 2017 WPNW Platinum Judging - **Double Platinum**
- 2018 Savor NW - **Gold**



2015 SYRAH TASTING NOTES:

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



TECHNICAL DATA



- Brix @ Harvest: 22
- Harvest Date: Early October
- TA: 6.3
- PH: 4.0
- Alcohol: 13.5%
- Aged In: French & American Oak
- Barrels Produced: 19
- Clones: 75% Syrah Shiraz
25% 470

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

