



**2012 Forgotten Hills Vineyard Syrah  
Walla Walla Valley AVA | 325 Cases Produced**



**Vineyards**

Planted originally in 1996 by Jeff Hill on his family homestead, this mature 7.5-acre vineyard is at the eastern edge of the Walla Walla Valley appellation near the foothills of the Blue Mountains. The soils are composed of basalt cobbles, deep silt loam and sandy loam. The cobbles provide excellent drainage and radiate heat that prolongs ripening during cool evenings. The silt loam allows vines to send roots deep into the soil and tap into native water supplies which reduces the need for irrigation. The sandy loam also offers excellent drainage and reduces pest pressures. At almost 1,000 feet elevation, picking in the fall tend to be later than most other Walla Walla vineyards. This added hang time produces fruit with ideal ripeness and complex phenolics. Canopy management is critical at this highly vigorous site, with more exposure allowed on the morning side of the rows and increased shade on the afternoon side. The steady, direct warm winds experienced in many parts of the Valley are seemingly non-existent at Forgotten Hills, allowing fewer extremes in temperature and an even ripening that we prefer for producing distinct and expressive wines.

**Winemaking**

Located at the base of the Blue Mountains, Forgotten Hills is the coldest of our single vineyard Syrah sites and is less affected by warmer vintages. A perfect growing season allowed us to make this wine for the first time since 2009. A beautiful wine of balance, structure and surprising tannins for Syrah. This one can lay down for a while.

**Tasting Notes**

Rich garden soil, rosemary bark, rolling tobacco and oregano. Soy sauce and raspberry with hints of darker fruits like blackberry and cassis. Dried flowers waft through this intriguing wine. Supple tannins. Will age nicely. This wine is an inspiration for the width a wine can attain. So complex yet inviting.