



## **2013 Forgotten Hills Vineyard Syrah**

**Walla Walla Valley AVA | 320 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 three different types: basalt cobblestones, 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 dates in the fall tend to be later than most other Walla Walla vineyards. This additional 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 that 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**

The wine begins with notes of crushed violets, red fruit, smoke, braised meat, iron ore, and earthy funk. The palate is broad and textured, displaying tremendous depth and intensity along with the winery's trademark bright acidity. Sails on and on at the finish.