

2020 SINGLE ACRE SYRAH

SRP: \$50 | 200 CASES PRODUCED

BLACKBERRY FRESH CRACKED PEPPER VANILLA

APPELLATION

Dundee Hills | Willamette Valley

VINEYARD COMPOSITION

Sourced from the two sections of Syrah on our Stoller Family Estate vineyard, with an additional 5% of the Syrah being cofermented with Viognier.

VARIETAL COMPOSITION

95% Syrah, 5% Viognier

ÉLEVAGE

Aged 11 months in 20% new French oak and then racked, homogenized and put back to neutral barrel for 6 months.

HARVEST

October 2020

BOTTLING

May 2022

ALCOHOL | pH

13.8% | 3.67



TASTING NOTES FROM WINEMAKER, KATE PAYNE BROWN

Vibrant aromatics of blueberry, blackberry and black pepper open the wine, followed by notes of wild sage and vanilla. The palate is very generous with broad and dense tannins that coat every surface of the mouth, supporting the savory yet fruity flavors. This wine is a clear interpretation of an Oregon Syrah, with its fruit forward palate but boldness and definite structure.

VINTAGE OVERVIEW

The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced a freak windstorm that resulted in wildfires due to hot temperatures and arid conditions. Our team decided to continue with harvest to preserve our grapes. Meticulous sorting and attentive winemaking were essential to achieving our quality standards. We are fortunate to have some of the finest wine we can produce in bottle.













