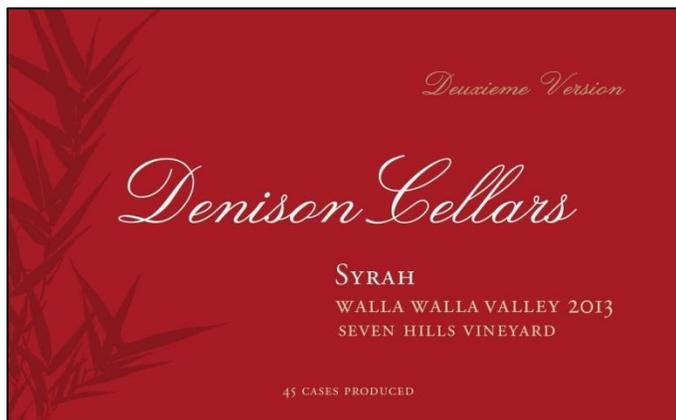


2013 DENISON CELLARS SEVEN HILLS VINEYARD SYRAH

WALLA WALLA VALLEY AVA, OREGON



THE VINTAGE

The 2013 growing season was a warm one in the Walla Walla Valley. Temperatures were above normal all summer, with warmer than normal nights. Temps cooled rapidly in September, extending harvest and allowing the grapes to retain enough acidity to maintain good balance. Harvest occurred mid-September; the fruit displayed very ripe skin tannins and balanced acid levels. The resulting wine is beautiful, with concentrated fruit, vibrant acidity, velvety tannins, and dark color. While it can be enjoyed

upon release, it has the structure and balance to age gracefully.

THE WINE

The 2013 Seven Hills Syrah was sourced from Block 10, a 7-acre block whose soils consist of wind-blown glacial loess. Well drained and rich in minerals, this vineyard slopes gently to the north, at an elevation between 850 and 1050 feet. This Seven Hills syrah displays rich mouthfeel and velvety tannins that are braced with balanced acidity, featuring flavors of blueberry and black fruits, and hints of graham, vanilla, and eucalyptus. The finish is seamless and lingering, with a savory note that will pair well with rich autumn fare.

The fruit was harvested on September 13th, and spent three days in a cold-soak to extract color. Fermentation was completed in a small, one-ton bin, and took twenty eight days to complete. French oak barrels were used for aging, 25% of which were new, and the wine was bottled in November after spending 11 months in barrel. Only 45 cases were produced.

The 2013 Denison Cellars Seven Hills Vineyard Syrah is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: September 13th

Brix: 26.4°

Final pH: 3.91

Final TA: 6.5 g/L

Alcohol: 14.9%

Production: 45 cases

Suggested Retail: \$32

Winemaker: Tim Wilson

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