2013 FORTMILLER VINEYARD SYRAH
Willamette Valley

GROWING SEASON
2013 was the driest year since 1985, until the final week of September when Oregon received the remnants of a typhoon that hit Japan. While the last-minute rain presented its challenges, Joe was able to draw from his many years of experience as a winemaker to produce wines of consistent quality and finesse.

WINEMAKER’S NOTES
Fortmiller Vineyard consistently produces Syrah with dark fruit, structured tannins and plenty of acid. Barrel aromas of coffee, cedar, pie crust, dark chocolate and pumpernickel toast lead, while fruit and floral accents of Marionberry, blackberry, and violets take a supporting role. Savory notes and more dark fruit prevail on the palate supported by full body, medium tannins, and juicy acid. Continued cellaring into 2019 will allow the tannins to soften even more with full potential to age into 2023 and longer - if you’re patient!

PAIRS BEST WITH
Venison Stew • Braised Lamb Shanks • Roquefort Stuffed Mushrooms

TASTING NOTES
Appellation: Rogue Valley
Color: Medium purple
Aroma: Marionberry pie, cedar, black pepper, dark chocolate, violets, chestnuts
Mouthfeel: Lush, medium-full, smooth
Flavor: Smoked beef jerky, blueberry muffin, black licorice, plum compote
Finish: Smooth with medium tannins

TECH FACTS
TA: 6.20 g/L
pH: 3.61
Alcohol level: 13.8%
Barrel Aging: 20 months in French and American oak; 20% new, 5% 2nd fill, 75% neutral
Cases produced: 250