

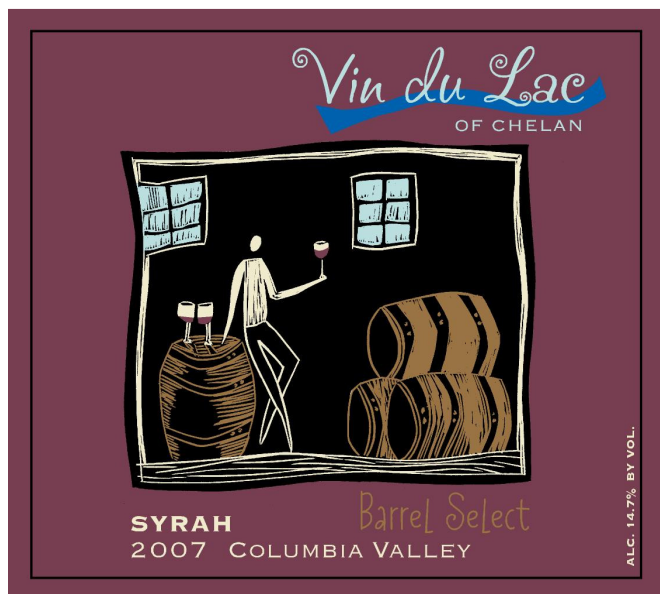
Vin du Lac

OF CHELAN

2007 "Barrel Select" Syrah

Columbia Valley AVA
Weinbau Vineyard – Wahluke Slope
Windy Ridge Vineyard – HorseHeaven Hills
Upland Vineyards – Snipes Mtn
Fallon Vineyard – Lake Chelan

Winemaker's Technical Notes:



Varietal:	95% Syrah 5% Petite Sirah
Harvest:	Sept. 25– Oct. 31, 2007
Crush	Brix 23.8 – 28.1
Chemistry:	pH 3.23 – 3.88 TA 4.25 – 6.1 g/L
Wine	RS 0% fermentable
Chemistry:	pH 3.7 TA 6.4 g/L Alc 14.7%
Bottled:	Sept. 15, 2008/ 400 cases
Release:	Summer 2009

Winemaker's Style Notes:

This year's offering includes fruit from four different vineyards, and was barrel-aged for 11 months in one-third new oak, split evenly between American and French oak. The differing vineyard and oak selections were made to present an elegant, drinkable Syrah, rich and sensuous, while still showing some classic Washington/Rhone earthiness. The 2007 vintage was warm enough to allow for very ripe fruit in the southern vineyards, while the cooler northerly vineyards held true to their earthier, more austere style. Typical of Washington Syrah, the wine evinces a very mature tannin profile, with dramatic structure and full-bodied mouth-feel, and would accompany well very rich, hearty foods. Our Syrahs are proving to have surprising age ability, and I expect this wine to show well for at least five to seven years.