



TIME & DIRECTION



Wine Facts For Nerds:

pH: 3.57

TA: 598 g/L

ABV: 13.1%

Stem Inclusion: 5%

AVA: Walla Walla Valley

Vineyard: Eritage

Elevation: 1001ft

Soil type: Walla Walla silt loam

Aged in neutral, 500L puncheons

First and foremost, I want to share my disdain for writing tasting notes. Read the back label of the 'Old School' Syrah & you will see my general opinion on how tasting notes are written. What I taste, is not what you taste. All you really need is, do I like the wine, yes or no. It's really that simple. Having said that, here is what I smell & taste in this wine.

The Wine:

Aromas & Visuals: Inky black in color; charcuterie board, olive tapenade, squid ink paella,

Flavors & Mouthfeel: Evoo, blackberry, bright acidity, rainer cherry, moderately high in tannin

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