

In 1975 our family planted the first vineyard on Red Mountain, an area now known for producing some of the world's most powerful, opulent wines of distinction. For three generations we've worked together on our farm to grow exciting, vineyard-driven wines that capture the essence of our Red Mountain home.

VINEYARD PROFILE

Legendary Washington vineyard guru Dick Boushey famously proclaimed that "Syrah loves a view," and that's exactly what our Ranch at the End of the Road vineyard offers. It's located higher on the hill than many of our other plantings, resulting in superb air/water drainage, dramatic diurnal temperature swings, and ample heat accumulation, perfect for world-class Syrah.

WINE PROFILE

Syrah from Red Mountain is prized for producing wines of profound concentration, color, and character. Aromatics pop out of the glass. On the tilt, dark fruit marries with savory, earthy umami flavors that coat the mouth. The 2022 features a 10% Mourvèdre component, adding layering, texture, and aromatics. Expect deep color and a lengthy finish; this is a remarkable wine.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

43% Ranch at the End of the Road 28% Sunset Bench 19% Artz Vineyard 10% Heart of the Hill

VARIETAL COMPOSITION //

90% Syrah 10% Mourvèdre

WORLD CLASS IN LIGHTER GLASS // 578 12 x

750 mL cases, tin capsules, TCA-free micro-agglomerated corks. 470-gram ecoglass bottles. Finished product case weight 34.5 lbs.

VITICULTURIST TEAM //

Scott Williams and Javier Ponce



WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Jorge Mejia, Stephanie Santos

WINEMAKING //

Ranch at the End of the Road Syrah component 100% hand-picked into macrobins on 10/12/2022, more than a full month later than the same pick in 2021 (9/7/21). Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Innoculated with *Saccharomyces ceravisiae* D254. Combination of twice-daily manual punchdowns and punchovers. 100% ML. 26 months in 25% new French, remainder neutral.

VINTAGE NOTES //

2022 was a vintage of two halves; cool to start, warm to finish. Compared to 2021, the first three months of the 2022 ripening period had 17% fewer heat units, and the following four months had 4% more. Overall, heat units during the April 1 - October 31st ripening season showed a $^{\circ}6.5\%$ decrease. The cool start to the vintage resulted in a statewide trend pushing many pick dates later into the fall. 2022 wines will showcase vibrant acidity, deep color, lower alcohol levels, and excellent aging potential.

pH // 3.88 TA // 5.0 g/L GLU+FRU // 0.30 g/L VA // 0.53 g/L ALC. // 14.5% VEGAN // Yes