



AIRFIELD
2007 Syrah

Vineyard: The grapes for this wine are from the J-7 Syrah block. The vines were planted in 2000, face southwest, and are planted on silty loam soils. Our target crop load is 3.5 tons/acre and deficit irrigation is used to create small concentrated berries.

Vinification: The Syrah was hand harvested on September 29th, 2007. A portion of the Syrah was co-fermented with Viognier and would later be blended together with our pure Syrah. Fermentation was done in both small bins and in a six ton stainless steel tank. Punch-downs, pump-overs and rack and returns were used to extract the proper amount of tannins from the must. Fermentation was conducted using the yeast BM45. Fermentation was completed and the wine was pressed off on the 16th of October.

Maturation: The wine was matured in 500 L pungeons and in 225 L barrels. The main oak used was Hungarian with a portion of French oak mixed in. 50% new oak, 50% 2nd use. The wine remained in barrel 18 months until it was bottled.

Bottling: The wine was bottled on March 23rd, 2009. Prior to bottling the wine went through a plate and frame filter to .5 micron. No other fining or filtering was used. The 2007 Syrah uses a screw cap closure.



REGION	Yakima Valley AVA, Washington
VINTAGE	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including are brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier than normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
VARIETAL COMPOSITION	96% Syrah, 4%Viognier
WINE ANALYSIS	15.5% alcohol 7.8 g/L TA 3.85 pH
RESIDUAL SUGAR	Dry
CASES PRODUCED	250
RELEASE DATE	April 25, 2009

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Deep inky purple color.
- NOSE** Concentrated aromas of blackberry & black peppercorns.
- FLAVORS** Rich, full-bodied red with velvety tannins and a lingering finish of ripe blackberries with subtle savory notes.
- FOOD PAIRING** This robust red pairs well with hearty stews, barbecued ribs, grilled sausage, burgers, chili, and steak fajitas.
- PEAK DRINKING** Now through 2015.