



Dick Boushey is arguably one of the most attentive and focused growers in Washington State and 2008 represents the third year harvesting these three syrah clones. With the end of the 2008 harvest season cooling to the mid 70's we were able to hang the fruit until the 24<sup>th</sup> of October to ensure what we brought into the winery was top notch. We saw this wine's aromatics return to the dense, almost meaty, earthy side while maintaining a bright and energetic palate. There is also a hint of orange peel and lavender with time in the glass. The clones are continuing to show their individual characteristics: 174 with its balance from start to finish, 877 delivering a deep, earthy brilliance, while the TC shines with a wonderful silkiness on the palate.

## AROMATICS

Rich, dark and penetrating black fruits, with hints of smoke and earth.

## PALATE

Bright energy and focus finishing with a wonderfully silky texture.

## 2008

# Boushey Vineyard Syrah Columbia Valley

## VINEYARD DETAILS

### VINEYARD SOURCES:

Boushey Vineyard

### GRAPE/VINEYARD PERCENTAGES:

Boushey Syrah 174: 45%

Boushey Syrah TC: 40%

Boushey Syrah 877: 15%

## PRIMARY FERMENTATION DETAILS

### HARVEST DATES

Boushey Syrah 174: 10.24.2008

Boushey Syrah TC: 10.24.2008

Boushey Syrah 877: 10.24.2008

### BRIX AT HARVEST

24.8 ° ~ 25.4°

### COLD-SOAK TIME

2 days

### FERMENTATION TIME

8 days

### FERMENTATION TEMP

84°- 89° F peak

## BARREL PROGRAM

### PERCENTAGE OF NEW OAK

70% French for 14 months (320L Bbls)

## FINISHED WINE DETAILS

### ALCOHOL

13.8%

### PH/TITRATABLE ACIDITY

3.48 / 6.4 g/L

### BOTTLING DATES

03.02.2010 551 Cases

[www.RossAndrewWinery.com](http://www.RossAndrewWinery.com)

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