



Having spent time in Australia, I was intrigued by the blends we worked with. With that in mind we decided to see what happens when Syrah and Merlot meet. We were thrilled at the result.

AROMATICS

There is a lushness of red fruits on the nose, highlighted by a brightness from the Merlot. Pomegranate, plum, orange and tobacco.

PALATE

The spicy mouthfeel complements the medium tannins and nice length. The finish rounds out with a hint of bitter chocolate.

2003 Columbia Valley Syrah/Merlot Blend

VINEYARD DETAILS

VINEYARD SOURCES:

Alder Ridge, Boushey, Hedges

GRAPE/VINEYARD PERCENTAGES:

Alder Ridge Merlot: 35%

Boushey Merlot: 25%

Hedges Syrah: 40%

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Alder Ridge Merlot: 09.26.2002

Boushey Merlot: 10.06.2002

Hedges Syrah: 09.29.2003

BRIX AT HARVEST

24.8° ~ 25.9°

COLD-SOAK TIME

2 days average

FERMENTATION TIME

11 days average

FERMENTATION TEMP

89° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

90% French, 18 months

FINISHED WINE DETAILS

ALCOHOL

13.8%

PH/TITRATABLE ACIDITY

3.85/ 5.05 g/L

BOTTLING DATE

03.01.2005 120 Cases

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