



# FORCE *Majeure*

## 2014 FORCE MAJEURE SYRAH

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Our goblet-trained estate Syrah was grown at the top of our steep, rocky hillside vineyard. Fermentation took place after cold soak in both concrete and stainless steel vats, with some lots in the final blend seeing extended maceration and co-fermentation with Viognier grown on our site. Élevage was completed in a combination of new and used French oak barrels and puncheons for 18 months, after which the wine was bottled unfinned and unfiltered.

“One of the finest Syrahs I’ve tasted from this estate - and maybe from Washington state - the 2014 Estate Syrah sports a deep ruby color as well as sensational purity in its blackberry fruits, smoked meats, licorice, graphite and crushed rock-driven personality. Full-bodied, seamless and elegant, it’s perfectly balanced, has ripe, polished tannin, and integrated acidity and a great finish. It’s shocking to see this level of quality from seven-year-old vines, but it’s just another example where the conventional wisdom (in this case, vine age) doesn’t hold up.”

(97-99) points, Jeb Dunnuck, *The Wine Advocate*



**Blend:** 99% Syrah, 1% Viognier

**Winemaker:** Todd Alexander

**Vineyard:** Force Majeure Estate Vineyard

**AVA:** Red Mountain, Washington

**Cases Produced:** 350

**Retail:** \$70.00/btl