



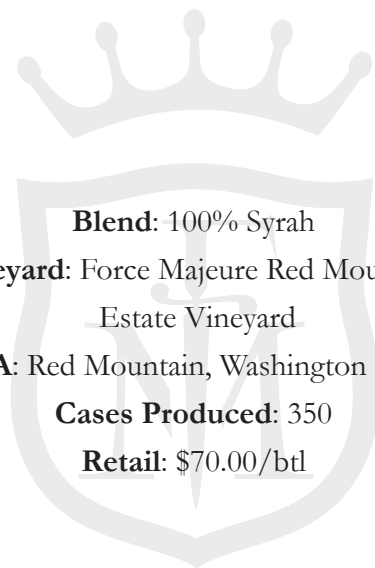
FORCE *Majeure*

2015 FORCE MAJEURE SYRAH

Our Red Mountain estate Syrah is grown predominantly at the top of our hillside vineyard, where it is steepest and rockiest. The vines must put down deep roots to gather moisture and nutrients, and the soil helps to create a powerful but elegant wine with a volcanic soil backbone. There are a variety of Syrah clones and trellising methods employed, including gobelet sur echalas. 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 unfiltered and unfined.

“It’s going to be interesting to see if the 2015 Estate Syrah matches the 2014, and they both showed similar from barrel. The 2015 is a big, full-bodied Syrah that has tons of chalky minerality in its classic Syrah notes of blackberries, licorice and smoked meats. With good acidity, fine tannin and terrific elegance and purity, it will keep for 15+ years.”

(93-96) points, Jeb Dunnuck, *The Wine Advocate*



Blend: 100% Syrah

Vineyard: Force Majeure Red Mountain
Estate Vineyard

AVA: Red Mountain, Washington State

Cases Produced: 350

Retail: \$70.00/btl