

Memaloose

Mistral Ranch 2007

Vineyards: Syrah from AnketilDown Vineyard in The Dalles, OR, and Grenache from Hannah's Vineyard on the Mistral Ranch in Lyle, WA.

Blend: 56% Syrah /43% Grenache/1% Viognier

Fermentation:

Cooperage: 3-5 year old French oak barrels

Bottled:

Alcohol: 13.0%

pH:

T.A.: g./ml

Production: 210 cases

Tasting Notes 3/5/09:

“These young vines are beginning to produce in earnest now.

*If your favorite wine were an animal, what would it be? This one might be a beetle, it's carapace of dark scent iridescent with Rhone-ish fruit, a sleek, somewhat unfamiliar outline on your tongue.... Surely not cuddly (not a mammal) in the way of more oak-imbued Washington Syrahs. There is focus and a compelling, savory *snap*, if not extreme density. A glass should keep your interest from top to bottom and leave your palate unwearied.*

We try to walk a thin line, seeking a “typicity” or trueness-to-type in wine from any particular grape variety. I think this wine possesses that authenticity. At the same time, we're also longing to encounter a distinct trait or mood emerging from the fruit we farm at our own place, the “signature” of the site. *Stay tuned.*”

- (Brian McCormick, Winemaker)

Food accompaniment: Steak, Game, Indian food, hard cheese, grilled vegetables, Duck, Rabbit, Stews, Pizza and Casseroles

Serving Suggestion: Comfortably cooler than room temperature

When drinkable: Thru 2013