



2014 Sequel Syrah
Columbia Valley
John Duval, Winemaker

After 16 years as winemaker for Australia's iconic Penfolds Grange, John Duval came to the Columbia Valley in 2003 as the "sequel" to his life's work with Syrah.

Tasting Notes: An intensely colored and flavored wine, with a range of aromatic spices including nutmeg and cardamom. Rich in texture, the 2014 Sequel is packed with vibrant blackberry and cherry flavors that combine with delicious hints of roasted meats and black olive tapenade. A rich, seamless beauty with a vibrant, lively finish.

Vintage: The 2014 growing season got underway early with a warm, dry spring that set the stage for another hot vintage. Consistently warm temperatures throughout the summer resulted in an early start to harvest as well, but the Columbia Valley's trademark balmy fall days and cool autumn nights allowed the grapes to reach full physiological maturity while preserving the fruits' natural acidity to yield high quality grapes across the board. In short, a picture-perfect growing season that produced remarkably rich, flavorful wines.

Winemaking: Syrah's delicate skin requires gentle handling during fermentation to extract richness without imparting bitter tannins, so winemaker John Duval uses a variety of techniques to produce a wide spectrum of flavors. A portion of the grapes were fermented using an Australian method known as "rack and return" that requires draining the tank twice daily and gently putting the juice back over the top of the skins. Whole-cluster fermentation was also used to enhance richness and dimension on the palate. Lastly, some of the lots underwent submerged cap fermentation to add structure and enhance the mouthfeel of the finished wine. Aged 18 months in 100% French oak barrels, 65% new.

Vineyards: The 2014 Sequel is a blend of four distinct Syrah vineyards. In a warm vintage like 2014, Yakima Valley's Boushey Vineyard Syrah (40%) is a cooler site that gives the wine its lively, elegant character. Bacchus Vineyard Syrah, grown on a south-facing block planted in 1993, adds dark color and richness. A Shiraz clone from The Benches Vineyard planted at John Duval's request in 2004, along with a small amount of Candy Mountain Vineyard Syrah, contribute power and concentration. Dionysus Vineyard Cabernet Sauvignon gives the wine its backbone.

Blend: 95% Syrah, 5% Cabernet Sauvignon

Alcohol: 14.8%

pH: 3.88

TA: 0.62 grams / 100ml

Production: 1,840 cases