

Kestrel Vintners

2006 Winemaker Select Co-Ferment Estate Syrah



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	This wine represents only the finest barrels of Kestrel's Co-ferment Syrah made in 2006. The color is inky purple. In the aroma you will find the distinct contribution from the Viognier's floral element in hints of violet, lavender, vanilla, spice, and dried herbs. Under the floral perfume, dark and ripe flavors such as blackberry, black cherry, white pepper, tobacco, eucalyptus, and dried blueberry are perfectly balanced by toasted oak and mocha. An elegant, full bodied, wine with a lingering finish, standing up to the heartiest of fare, or enjoyed alone.
GRAPE:	100% of the Viognier and Syrah in the 2006 Co-Ferment Syrah came from Kestrel's own View Estate Vineyard. Although much of the Estate was planted in 1972, making the vines some of the oldest in the state, the Viognier and Syrah were planted more recently, in 1999, when Kestrel realized the potential for Rhône varieties in the Yakima Valley, seemingly ideally suited for growing both varieties, due to the long summer days that boast in excess of 16 hours of sunshine a day and extended autumns with warm days and cool nights.
HARVEST:	The 2006 growing season was outstanding, finishing slightly cooler than average. Great fruit was harvested from most of Washington's vineyards, yielding wines true to their varietal characteristics
WINEMAKING:	As the Syrah was picked, it included 7% Viognier, by weight, to the Syrah. All the fruit was carefully handpicked and sorted, removing all defective fruit, leaves, or stems. By adding Viognier to Syrah a Syrah with a floral-spice element was created that is actually darker in color than the Syrah would have been on its own, a phenomenon known as co-pigmentation.
BLEND:	93% Kestrel View Estate Syrah and 7% Kestrel View Estate Viognier
COOPERAGE:	After being de-stemmed and crushed into a fermenter, it was pumped over twice daily to extract color and flavor from both varieties.
ANALYSIS:	Alcohol: 13.6%, Acidity: 6.6 g/liter, pH: 3.69, Residual Sugar: 0.1 %
RELEASE:	Spring, 2009
PRODUCTION:	345 cases

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