

## THE WINE

This is Violet Vines' inaugural "Rocks" Syrah. While waiting for our vineyard in The Rocks to be produced, we purchased the grapes from our vineyard manager's vineyard directly across the street. The wine is comprised of two Syrah clones, Tablas and Phelps.

## FREEWATER ROCKS VINEYARD

Freewater Rocks Vineyard, The Rocks District of Milton-Freewater AVA.

## VINTAGE

A perfect growing season in Milton-Freewater with a warm, late spring and not-too-hot summer. This was followed by a warm fall, leading to perfectly ripe fruit harvested somewhat early when compared to other vintages.

## WINEMAKER'S COMMENTS

Our first time working with "Rocks" fruit, and it didn't disappoint! We experimented a bit with some Viognier co-fermentation to add an enhanced bouquet and it too, didn't disappoint. Because we wanted layers of complexity including some of the popular "Rocks Funk", we destemmed 50% of the grape cluster and also barrel-aged the wine in 42% new French oak. The result was what we envisioned – an excellent representation of a Rocks Syrah showcasing the fruit and terroir.

## TASTING NOTES

Medium in intensity and body, this Syrah shines with aromas of tobacco and herbaceous notes of olive and clove. Flavors of blackberry, black cherry, and more notably hot cedar sauna are stunning on the mid-palate. Coffee, tobacco, and earthy notes round out the back of the palate and the lengthy finish.



## TECHNICAL DATA

<b>Composition</b>	98% Syrah (50% whole-cluster fermented, 2% Viognier co-fermented)
<b>Aging</b>	18 months in barrel, 42% new French oak (remainder neutral French oak)
<b>pH</b>	3.97
<b>Titrateable Acidity</b>	4.3 g/L
<b>Alcohol</b>	14.2%
<b>Bottling Date</b>	March 20, 2024
<b>Release Date</b>	April 5, 2024
<b>Bottle Production</b>	1,680