

THE WINE

Our first reserve Rocks Syrah is prominently called “Infrared” and does not disappoint with a perfect balance between lush smooth dark fruit and tension. It’s a full-bodied, opulent wine with a luxurious front, mid and back palette.

THE VINEYARD

Located in the heart of The Rocks District of Milton-Freewater AVA, the grapes for this Syrah were sourced from Ducleaux Cellars estate vineyard.

VINTAGE

The 2023 vintage will be remembered as a delayed growing season in Milton-Freewater. The Summer was warm but not hot, and in September, during harvest, temperatures remained nearly eight degrees below average which afforded greater hang-time and flavor development.

WINEMAKER’S COMMENTS

Harvested from the center of The Rocks District at peak ripeness, the grapes were hand-sorted, destemmed and cold soaked for two days before primary fermentation. Primary fermentation took less than a week, and the wine was allowed nearly two weeks of extended maceration before pressing, barreling and malolactic fermentation. It was aged for 18 months in French oak barrels, 40% of which were new.

TASTING NOTES

Aromas of coffee dusted truffles, Oregon berry and cowhide leather. On the palate there are prevalent flavors of blackberry and boysenberry. Red velvet chocolate cake and hints of coffee round out the back end beautifully and end in a smooth and supple finish.



TECHNICAL DATA

Composition	100% Syrah
Aging	18 Months in French Oak (40% New French Oak)
pH	3.79
Titrateable Acidity	6.2 g/L
Alcohol	14.8%
Harvest Date	September 14, 2023
Bottling Date	April 3, 2025
Release Date	July 2025
Bottle Production	103 Cases