HELIOTERRA

2016 Oasis Vineyard Columbia Valley Syrah



Tasting Notes

Oasis Vineyard approaches viticulture with a reverential reserve that shows in the resulting wine, which offers a bewitching blend of beauty. Think dusty blueberry, black cherry, rosehips and brawn. The mouth-filling palate is jam-packed with bramble, grandma's blueberry pie, and molasses while maintaining an amazing fine grain, almost cocoa powder-like structure.

Vineyard

The Columbia Valley Syrah is sourced entirely from the Oasis Vineyard in the Yakima Valley AVA in Eastern Washington. Oasis planted the vineyard, including their first block of Syrah, in 1999. Helioterra's 2018 release is sourced from the oldest block of Syrah on the farm which has settled into maturity to produce wines with great depth.

Vintage

Washington vintners are calling 2016 the longest harvest they can remember. The extended season allowed their grapes to ripen slowly, with early reports indicating an excellent vintage.

A perfect storm of growing conditions led to larger berries and clusters in some varieties. The harvest came in as much as 30% above expected numbers, even after extensive thinning. Hanging larger amounts of fruit is not necessarily a bad thing, especially in a warm vintage, but then 2016 took a turn. Conditions from mid-September until the end of harvest cooled down considerably, and there was intermittent rain—a rarity in ever-dry eastern Washington.

Our growers were diligent and he results are sublime.

Winemaking

This warm weather varietal was picked as our first fruit of the season. Harvest for these grapes happened on September 1st and fruit conditions were splendid. Brix at harvest were 25.4 which reflected the ripeness of a hot vintage. This wine is fermented with native yeast and aged for 18 months in neutral French oak barrels before bottling. The wine spends another year in bottle prior to release.

Technical

Varietal: 100% Syrah

PH: 3.63 Alcohol: 13.9%

Cases Produced: 170