### Twill Cellars

# 2022 Oregon Syrah

Our intention is to harvest our syrah at a time when malic acids recede, fruit notes deepen, and leaves on the vine turn to fall. This ensures our attempt at flavorful, and nuanced Syrah.

## **Vineyards**

**Stormy Morning Vineyard** – Tualatin Hills AVA – medium elevation (400ft), south facing. Fog rolls through late summer mornings along the 26. Shallow Marine Sediments

Planted: 2014 Clones: 470

Farming: Dry-Farmed, Uncertified Organic

Percentage in this blend: 100%

Profile: sweet savory spice, berry fruit, coffee

## **Growing Season**

2022 began in earnest following a snow storm in March, slowed to a chill in April, recovered towards beautiful flowering weather in June with ideal moisture stored leading to a long, warm harvest window that extended well into October. It very much reminded me of a dramatic race scene in which a car or person comes speeding out of the gates, takes a stumble or loses a tire and finds a way to win the race. Plenty of savor, spice and berry fruit.

#### *Harvest*

Stormy Morning - 10/26

- 90% destemmed to open top fermentor and 10% crushed to fermentor. 21 day fermentation before settling. Then off to neutral barrels for 16 months of élevage.

## Percentages and Vessels for Fermentation

100% Neutral Barrel for 16 months.

Technical Details

pH: 3.52

TA: 6.0 g/l

MA: < 0.1 g/l

Alcohol: 12.8%

RS: < 0.1 g/l

FSO2: 25PPM

Unfined and Unfiltered. Closures: Diam 5 Traditional

75 Cases produced.

Thank you for your consideration.