

WINE into H₂O

Monde eau



SYRAH 2013

TASTING NOTES

On the nose, this wine shows layered aromatics of dark red fruits, currant, white peppercorn, and garrigue (think limestone, juniper, thyme, rosemary, and lavender on a hot day) that lead into a nice youthful mouthfeel on the palate. From blackberry to boysenberry to red currant with a touch of orange zest on a medium finish, this Syrah is very well balanced with fine tannins and acidity.

BLEND INFO

100% Organic Syrah

65% Badger Mountain Estate Vineyard Syrah,
Columbia Valley

35% Pleasant Vineyard Syrah, Columbia Valley

WINEMAKER NOTES

With harvest dates raging from late October for the Badger Mountain Estate Syrah to mid-November for the Pleasant Vineyard Syrah, the vintage provided us a great balance of acidity and fruit flavors in this 2013 Syrah. All of the components were fermented in our stainless steel upright fermenters with 796 yeast used on the Syrah from Badger Mountain and PDM yeast on the Pleasant Syrah. We then aged 45% of this wine in 2nd use French Oak barrels with the rest, 55%, in neutral French Oak for 30 months.

WATER CHARITY INFORMATION

charity: water is a non-profit organization that gives 100% of the money raised directly to project costs, funding sustainable clean water solutions in areas of greatest need. Monde eau Wines and our distributor partners will make a donation from the profits of our sales to charity: water to fund projects in developing countries, providing permanent access to safe water. Please visit our website for more information.

TECHNICAL DATA

Release Date: 7.21.2016

Alcohol: 13.5%

Residual Sugar: 0.00

Acidity: 0.66

pH 3.80

Cases: 481

www.mondeeauwines.com