# **ECHOLANDS** SYRAH 2023

#### **AVA**

Walla Walla Valley

## Vineyard

Resurgent Vineyard

#### Composition

94% Syrah, 6% Viognier

#### Vinification

Fermented 100% whole cluster in small, open-top stainless bins. Aged sur-lie in barrels and puncheons, without any rackings until bottling.

#### **New Oak**

25%

#### **Aging and Duration**

Aged for 17 months in new and neutral barrels and neutral puncheons.

#### **Harvest Date**

09/22/2023

#### Winemaker

Brian Rudin

### **Cases Produced**

190

#### **Retail Price**

\$50.00



Owing to its high elevation far up the South Fork of the Walla Walla River, Resurgent Vineyard is a rare gem in the Walla Walla Valley. While planted in deep basalt cobblestones. Resurgent lies far upstream from the Rocks District AVA, in a notably cooler site. Think of it as a cool-climate rocks wine: it marries the complex geology of basalt cobblestone soils with fresh mountain air. The resulting Syrahs are picked almost a full month later than the Rocks District, which makes it lighter in body, brighter in acid, and lower in alcohol. We find this Syrah to possess oodles of earthy, forest-floor aromatics. Aromas of crushed cedar, pine detritus, brown spices and ginger overlay a core of tobacco-accented brambly fruit. Complex, intriguing, and original, this wine will delight the

Echolands is produced by Doug Frost & winemaker Brian Rudin

**Alcohol** 13.6% **pH** 3.98 TA 5.6g/L Residual Sugar 0.0 g/L

JOIN THE WINE CLUB





