



2005 SYRAH



- From our 2000 acre estate vineyard in Washington's Horse Heaven Hills AVA
- Fermentation: co-fermented with 3.5% Viognier, a common practice in France's Rhône Valley that adds bright fruit flavors
- Aging: 18 months in 20% new oak (75% French; 25% American)
- Color: deep garnet
- Aromas: blackberry, licorice and black cherry
- Flavors: tangy cranberry sauce, dusty earth and lavender
- Finish: blueberry, black pepper and well balanced tannins
- Pairing: oven braised Duck with fennel gratin or beef stuffed bell peppers with tomato sauce and parmesan cheese
- Technical information: 14.2% alcohol; 374 cases produced; 0.54 TA; 3.59 pH

87 Points – "...notes of earth, sausage, meat, and blueberry in the aromas and flavors... the flavors are tasty and the balance is solid.. Issue #177, June 2008, Jay Miller



Outstanding! "... very appealing wine with its lavish structure and finish of black tea and black licorice." – Winter 2009



McKinley Springs Winery, located in Washington's Horse Heaven Hills AVA, is a small, family owned and operated business. Founded in 2002, we strive to craft wines of exceptional balance, flavor and value. Our 2000 acre estate vineyard's reputation for producing award-winning wines stems from our sixty years of farming and 30 years of wine growing experience. For more information, visit us at our tasting room in Prosser or online at www.mckinleysprings.com.

– Doug Rowell, Winemaker, and Rob Andrews, Grower