



## 2007 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: 17 months in 25% 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: 14.9% alcohol; 365 cases produced; 0.52 TA; 3.61 pH

**Wine Spectator**

**90 Points** – "Dark and dense, with a meaty... note weaving through the ripe cherry and licorice flavors. This is densely packed..." June 15, 2009 Harvey Steiman (2006 vintage)

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 excellence. For more information, visit us at our tasting room in Prosser or online at [www.mckinleysprings.com](http://www.mckinleysprings.com)

– Doug Rowell, Winemaker, and Rob Andrews, Grower