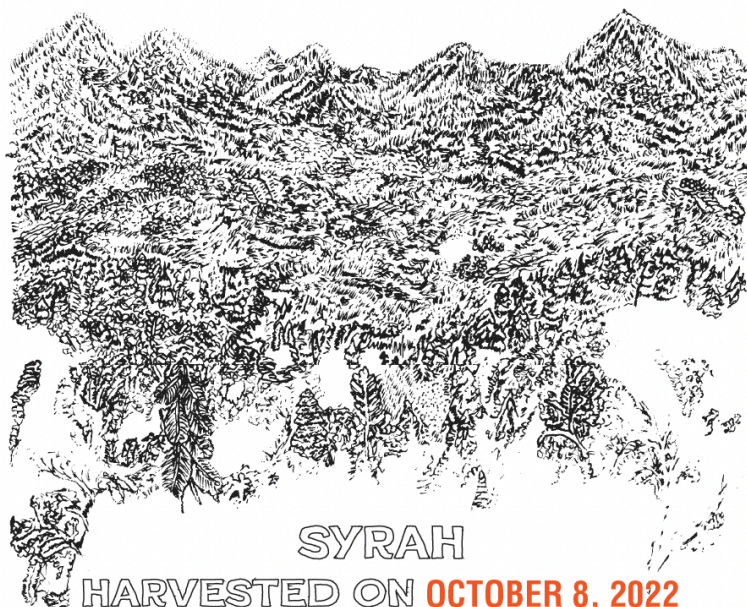


the La Ferme de la Forêt

2022 Syrah

LA **FERME** DE LA

Forêt



SYRAH
HARVESTED ON **OCTOBER 8, 2022**

COLUMBIA GORGE, OREGON

The 2022 Syrah represents our first chance to work with one of our favorite grapes from Threemile, and the varietal we were most excited to get our hands on during our first visits to the vineyard in the early days of formation of the winery. Inspired by some of our favorite wines from the Northern Rhone we set about to make a serious Syrah that was both delicious and enjoyable young, but can stand up to years of cellaring and evolution in the bottle.

Several of the steepest blocks of Threemile Vineyard are planted to Syrah, and standing on the top of these steep rows, with the mighty Columbia River winding its way through the Cascade Range, it is hard not to think of where some of the finest expressions of Syrah are made in the Northern Rhone. Threemile is farmed sustainably and with the utmost responsible practices, and the Syrah blocks from which we sourced fruit are

VARIETY

100% Syrah

PLACE

The Dalles, OR

VINEYARD

Threemile Vineyard

FERMENTATION AND AGING

Majority closed SS fermentation
Spontaneous fermentation; ML
inoculation
P/O ~1-2 hours 2x per day with heat
6 months in barrel

ALC%

14.2 %

PRODUCTION

311 Cases

what led us to fall in love with this site. The Syrah blocks sit at between 1300-1500 feet elevation and in Cherryhill Silt Loam soils. In the cellar, we simply let this fruit from this outstanding location express itself as we used stainless steel fermentation tanks with native yeasts, light pumpovers twice daily, and six months in neutral oak barrels, before bottling without fining or filtration.

We produced only 311 cases of this single-varietal wine after adding some of the juice into our Vin de Soif blend, and definitely get Crozes-Hermitage or St. Joseph vibes from the final result with plenty of smoked meat and black pepper to round out the black fruit high-tone elements that we have grown to love so much in those wines. This wine is calling for slow cooked stews in the winter, and grilled meats in the summer.