

# 2014 VIDON Estate Syrah

## The Wine

The 1<sup>st</sup> vintage from this block planted in 2010. An almost ideal growing season that delivered exceptional, balanced fruit. Averaged two weeks early from bud break through harvest, conditions were mostly dry and warmer than normal throughout the spring providing good berry set resulted in large clusters. Harvest was on September 23<sup>rd</sup>, 2014 and bottling on April 19<sup>th</sup>, 2016 after 18 months in French oak. To be released in July, 2016.

Blend: 95% Syrah, 5% Viognier  
Production: 99 cases  
ALC: 13.6% pH: 3.70 TA: 4.8  
SRP: \$40

## The Syrah Block

Located in the Chehalem Mountains AVA between 450 and 500 feet of elevation, 3 miles north of the Dundee Hills. The site is south facing and very rocky with a vine density of 1,244 per acre.

## The Winemaking

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before passing into the de-stemmer and 1 ½ ton fermentation tanks. After an initial "cold soak" (below 60 degrees) for 3 to 5 days to extract color and flavor, fermentation is allowed to occur spontaneously with indigenous yeasts. The cap is punched down by hand, usually twice each day in the beginning and as needed thereafter. After fermentation is complete (usually 7 to 10 days) the wine is allowed to settle for a few days before being moved into French oak barrels and then into the barrel room for aging and malolactic fermentation.



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