



# 2015

*baby bear*

SYRAH

The 2015 Baby Bear Syrah is a hedonistic wine, darkly hued with wild blackberry and spicy cassis aromas and flavors that wrap around a subtle core of olive tapenade. Polished and expressive, with just the right amount of fresh acidity and firm tannins, this is a complex, layered wine that leaves a lively, lasting impression.

Hand picked grapes were de-stemmed, sent through an optical sorter to ensure optimal berry selection, and then fermented in stainless steel tanks with the cap punched down regularly for full extraction without imparting harsh tannins. After primary fermentation, the wine was moved to 600L Taransaud puncheons (two-thirds new, one-third neutral French oak) for 32 months to mature slowly and fully integrate the fruit and oak for refined, complex flavor.

APPELLATION

*Columbia Valley*

BLEND

*100% Syrah*

VINEYARDS:

*65% Phinny Hill Vineyard*

*35% Lewis Estate Vineyard*

AGING

*32 months*

CASES PRODUCED

*389 cases*

ALCOHOL

*14.8%*

PH

*3.84*

TA

*0.59 g/100 mL*

**...pursued by bear**