

2016

baby bear
SYRAH

Our 2016 Baby Bear Syrah is brimming with the wine's signature wild blackberry, dusty plum and shaved dark chocolate aromas and flavors that complement classic olive tapenade, bacon fat and a subtle hint of ground black pepper. Purposefully aged 32 months in large format (600L) Taransaud barrels to soften and integrate the wine, Baby Bear Syrah delivers fine, velvety tannins and vibrant acidity for a complex, layered wine, equally suited to cellaring as it is to enjoying on release.

Hand picked grapes were de-stemmed, carefully sorted to ensure optimal berry selection, and fermented in stainless steel tanks. Regular punch-downs helped to achieve full extraction. After primary fermentation, the wine was moved to oversized Taransaud puncheons (two-thirds new, one-third neutral French oak) to mature slowly and fully integrate the fruit and oak for refined, complex flavors.

APPELLATION
Columbia Valley

BLEND
100% Syrah

VINEYARDS:
*StoneTree
Lewis Estate
Phinny Hill*

AGING
32 months

CASES PRODUCED
387 cases

ALCOHOL
14.5%

PH
3.91

TA
0.61 g/100 mL

WINEMAKER
Dan Wampfler



Kyle MacLachlan

Kyle MacLachlan, Owner & Vintner

...pursued by bear
