

ABEJA



2018 SYRAH WALLA WALLA VALLEY

93 POINTS – JEB DUNNUCK

“I always seem to love the Syrah from this estate and the 2018 Syrah is no exception. Its dense purple hue is followed by classic Syrah notes of darker berry fruits, bacon fat, game, violets, and cracked pepper. It’s rich and medium to full-bodied, with a dense, concentrated mid-palate and sweet tannins. Beautifully done.”

91+ POINTS – VINOUS

“Dense, sweet and seamless but firm in the mouth, with dark berry flavors lifted by flowers and minerals.”

VINTAGE OVERVIEW

After a slow start to spring, the 2018 growing season warmed quickly with temperatures staying quite warm before moderating significantly in early September. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights that slowed ripening enough to allow the grapes to mature fully while retaining the fruit’s natural acidity.

HARVEST DATES & VINEYARDS

September 29 – October 2, 2018
Mill Creek Estate

BARREL FERMENTATION & AGING

19 months in 100% French oak

VARIETAL COMPOSITION

97% Syrah, 3% Viognier

APPELLATION

Walla Walla Valley

CHEMISTRY

Alcohol 14.5%, pH 3.95, TA 5.4 g/L

CASE PRODUCTION

370 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler