



Foot-Stomped Syrah Rosé 2007

Event: At Airfield Estates, we get our customers involved. Each year, during the second weekend in October, we have an annual foot stomping harvest celebration. This year Syrah grapes were foot stomped by adventurous wine drinkers. They rolled up their jeans, jumped in harvest bins, and got to work.

Vineyard: This block of Syrah is located just below the Roza Canal near Black Rock Creek. The vineyard rests on a 3 to 4% slope with a southwest orientation. The vines were planted in 2001 on well-drained Warden silty loam soils. Historically, this block has produced grapes with strong varietal characteristics.

Fermentation: There are a few questions that really get to me as a winemaker. One such question is “Do you stomp the grapes with your feet?” I got tired of saying no all the time so I figured out a way that I could say yes. This Syrah Rose is 100% foot-stomped. After the Polka Band quit playing and the foot-stomping enthusiasts went home, I waited three hours before I had what I knew would be adequate color. After pressing, the Syrah juice was nearly black.. Thanks to various additions, the wine ended up a lovely rose color.

Maturation/bottling: This rosé was treated just like my other fruity white wines. It was aged in stainless steel and was heat and cold stabilized. Prior to bottling the wine was sterile filtered.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	Excellent ripening conditions during summer of '07. Steady supply of warm sunny days & cool nights. Daytime highs were in the 80s to 90s. Evening lows hovered around the 50s. These conditions led to quick sugar accumulation while maintaining ample acidity. As a result, we obtained well-balanced wines with optimal expression of fruit.
VARIETY	100% Syrah
HARVEST DATE	October 20, 2007
HARVEST METHOD	Handpicked
HARVEST BRIX	26.0 brix
WINE ANALYSIS	13.3% Alcohol 8.0 g/L TA 3.35 pH
RESIDUAL SUGAR	DRY
CASE PRODUCTION	200 Cases
PEAK DRINKING	Now through 2009

Winemaker's notes by:

Marion J. Miller

COLOR Bright hues of rose and fuchsia.

NOSE Fresh strawberries and rhubarb.

PALATE Dry, crisp, & medium-bodied with juicy flavors of Bing cherry and rhubarb.

FOOD Serve chilled. Pairs well with grilled salmon, saffron steamed mussels, & garlic & oil based sauces.