

2018 “A Peridot Afternoon” Syrah/Viognier Yamhill-Carlton AVA

The second bottling of *Peridot Afternoon*, a wine made with ageability in mind, because of the person it is meant to honor. In 2017, while pregnant, Brianne wanted to create a wine that her son, Viggo, would be able to enjoy—21 years from vintage. Sourcing the fruit from Deux Vert Vineyards, this Willamette Valley Syrah certainly has all the characteristics of a fine wine drinking well in its youth, but happy to be cellar-aged for the long haul. Aged in neutral puncheons for two-and-a-half years, this wine exudes Syrah: dark red fruit juxtaposed with supple, earthy tannins, and a savory, complex finish reminiscent of Old World wines. Boysenberry and blueberry commingle with black olive and fennel. Elegant and poised, this wine proves an old adage: Patience is, indeed, a virtue.

Technical Information

Grape Varietals: Syrah (90%); Viognier (10%)

Vineyards: Deux Vert Vineyards

Final pH: 3.76

Final TA: 6 g/L

Alc. By Vol.: 13.4%

Winemaking: Riper than 2017, the 2018 vintage offered hotter days resulting in grapes with thicker skins, more tannin and substance, and a well-developed ripeness. We co-fermented 90% Syrah and 10% Viognier, using $\frac{1}{3}$ whole clusters of the Syrah in 1.5-ton fermenters. No sulfur was used at crush, allowing vineyard microorganisms to thrive. Native-yeast fermentation. Foot-trod throughout primary fermentation. Pressed off into neutral French oak barrels and puncheons, and aged in barrel for 30 months. Minimal sulfur used through elevage. Bottled in April 2021, unfinned and unfiltered.

