



RED DIAMOND

2008 SHIRAZ

THE WINE

Spicy floral notes carry through the fruit packed medium bodied palate with good acidity and softer tannins.

THE YEAR

A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008. Harvest began 10 days later than normal due to cool spring weather and a moderate summer. Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

HOW WE MADE IT

After harvest, the grapes were destemmed, crushed and inoculated with Premier Cuvee yeasts. Fermentation lasted seven days on the skins with a daily pumpover regime. After fermentation the wine was aged in a combination of French and American oak barrels.

JUST THE FACTS

What's in it: 90% Syrah, 6% Merlot, 3% Zinfandel,
1% Cabernet Sauvignon
Where it's from: Washington state
Alcohol: 13.5%
Total Acidity: 0.56
pH: 3.73
Harvest: September 14, 2008



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