

Two Vintners The Waiting List Syrah USA 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Washington

SMALLER REGION Columbia Valley

Rationale

While initially cutting her teeth on Merlot and Riesling, Washington State has become increasingly known for her range of grapes— especially red Rhône grapes and most specifically, Syrah.

Syrah does excellent in Eastern Washington— home to the right mix of soil and drainage (volcanic pumice mixed with dense gravelly and loamy soils) and trifecta growing conditions (long, hot summer days with intense diurnal temperature shifts). Collectively, this combination makes for complex flavors with balanced fruit acidity. The state's best vineyards are planted on south-facing slopes where they can soak up the high desert sun's rays.

The consensus opinion is that Yakima, Walla Walla, Wahluke Slope, Horse Heaven Hills, and Red Mountain encompass the best Syrah vineyards in Washington state. The personality of these wines can range from the more new world 'fruit-forward' styles to stunning bottles that are more old world in personality— understated with more savory notes of black pepper, smoky meat, leather, tobacco and olive, akin to Syrah grown in France's Rhône region.

Morgan Lee is one of the nicest guys you will meet. And an incredibly talented winemaker. Previously interning at Columbia Crest, Morgan makes a range of outstanding wines, including one, if not the best, Zinfandel in Washington. This wine, coming from the esteemed Boushey vineyard, is so named to commemorate 7 years of being on the 'Waiting List' for a block of Syrah. In 2016, Morgan was finally blessed with the fruit that he had been dreaming of for years.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Purple
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe*

CITRUS FRUIT Orange *Condition: Ripe, Raisinated / Dried* *Part: Peel / Zest*

FLORAL Lavender • Violet

GREEN VEGETABLE Dark Leafy Greens • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black)

HERBAL Tea Leaf / Bergamot • Tobacco Leaf • Garrique / Provence • Chicory

OTHER SPICES Black Pepper • Licorice (Black) • Green Peppercorn • Paprika / Pimenton

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Meat

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cardamom • Char / Charcoal • Clove • Smoke

OXIDATION/NUTTINESS Walnut • Chestnut