

# Owen Roe

2016 Syrah

*"Ex Umbris"*

Yakima Valley

## THE STORY BEHIND THE LABEL

This wine was introduced as a one-time bottling in 2002 after a wild fire struck the vineyard's surrounding hillsides. The residual ash and smoke resonated in the Syrah grapes, creating a very memorable wine. Year after year, we are asked to develop a Syrah to keep the story of this wine alive! We hope you will enjoy this bold Syrah comprised from several exceptional vineyards in the Columbia and Yakima Valleys.

## TASTING NOTES:

The color of deep eggplant, this beautiful bold Syrah will keep our Ex Umbris fans wanting more! If the nose filled with dark chocolate, hazelnut and caramel aromas isn't enough, the robust plum, black cherry, licorice and hints of tobacco will surely please any palate. Pair with blackened, grilled ribeye, a juicy leg of lamb or your family slow-cooker stew. This Syrah will age and is still quite youthful with gripping tannins and layers of dusty earth. We recommend decanting and enjoying with a hearty meal and holding onto a few bottles to open in a few years. Approximate cellaring time - 12+ years.

## 2016 VINIFICATION

Aged 16 months in French oak barrels.

14.1% Alcohol



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