



CORLISS®

2010 SYRAH



Tasting Notes: A deeply layered nose, offering vibrant aromas of pomegranate, wild fig and blackcurrant. The 2010 Corliss Syrah showcases the purity and elegance of this cooler vintage, with lifted notes of violet, cardamom and crushed shale. The wine is dense and silky upon entry, as layers of fresh forest fruits gradually give way to darker, spiced notes of smoked venison, quince and star anise. The 2010 Corliss Syrah is a beautifully structured wine, with fine-grain tannins and a crushed rock minerality which provide focus, energy and finesse, slowly leading way to a long, luxurious finish.

Winemaking Notes: The cooler growing season of 2010 produced deeply aromatic wines with excellent color, energy and purity of bright fruit flavors. Fruit for our 2010 Syrah was sourced from Stillwater Vineyard which sits high on the Royal Slope in the Columbia Valley AVA. The Syrah grapes were hand harvested along with a small amount of Viognier grapes, to be used for co-fermentation in several lots. After they were hand sorted into small oak fermenters, the grapes underwent a three-day cold soak which extracted intense color and supple tannins from the skins. Twice-daily pumping over of the cap during fermentation was followed by gentle basket pressing into new and used French oak barriques. The final blend was assembled and, after a total of 30 months in barrel, the wine was put to bottle and allowed to mature for a further 2 years prior to release.

Ratings:

Stephen Tanzer's International Wine Cellar: 92+ pts

Good deep red-ruby. Scented aromas of black fruits, red cherry, cocoa powder, licorice and mint. Glossy and fine-grained, showing lovely verve to the flavors of black fruits, licorice and spices. Finishes spicy and long, with firm but edge-free tannins. This will merit an even higher score if it develops more varietal complexity with time in bottle.

Robert Parker's Wine Advocate, reviewed by Jeb Dunnuck: 96 pts

Looking first at the Syrah, the 2010 Syrah Columbia Valley sports and inky purple/black color to go with knockout aromas and flavors of smoked meats, black currants, crushed rock and graphite. Deep, dark and layered, with fabulous concentration, this full-bodied effort flows onto the palate with a voluptuous textured, notable freshness and fine tannin that focuses the finish beautifully. It will evolve gracefully for over two decades. Drink now-2034.

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