

Saviah

C E L L A R S

2010 The Jack™ Syrah, Columbia Valley

APPELLATION:	Columbia Valley
VINEYARDS:	Lewis Vineyard, Stillwater Creek Vineyard, Elephant Mountain Vineyard, Clifton Vineyard
COMPOSITION:	80% Syrah 10% Grenache 10% Mourvedre
TECHNICAL NOTES:	pH 3.64 Total Acidity 0.59 g/100mL Alcohol 14.1% By Volume
FERMENTATION:	Small open top stainless steel tanks. The cap was punched down two times per day. The wine was transferred to Neutral oak barrels to complete primary and secondary fermentation.
BARREL AGING:	80% Neutral Barrels 20% New French Oak
CASES PRODUCED:	978 cases
BOTTLING DATE:	March 21, 2012
RELEASE DATE:	April 1, 2012
ACCLAIM:	Double Gold - Seattle Wine Awards
SENSORY NOTES:	If you are looking for a great Rhone blend at a value price...The Jack Syrah is your best bet! This wine has appealing aromas of spicy red fruit, raspberries, plum and sweet herbs. The Jack is a friendly wine offering a mouthful of juicy fruit flavors that are complemented by silky tannins.

Pour a glass and enjoy!



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