

## 2017 “Peridot Afternoon” Syrah/Viognier Yamhill-Carlton AVA

A new addition to the Day Wines portfolio, our *Peridot Afternoon* is designed to age well, because of the person it is meant to honor. In 2017, while pregnant, Brianne wanted to create a wine that her son, Viggo, would be able to enjoy—21 years from vintage. Sourcing the fruit from Deux Vert Vineyards, this Willamette Valley Syrah certainly has all the characteristics of a fine wine drinking well in its youth, but happy to be cellar-aged for the long haul. Aged in neutral puncheons for two-and-a-half years, this wine exudes Syrah: dark red and blue fruit juxtaposed with supple, earthy tannins, and a savory, complex finish reminiscent of Old World wines. Elegant and poised, this wine proves an old adage: Patience is, indeed, a virtue.

### Technical Information

**Grape Varietals:** Syrah (90%); Viognier (10%)

**Vineyards:** Deux Vert Vineyards

**Final pH:** 3.78

**Final TA:** 6.2 g/L

**Alc. By Vol.:** 13%

**Winemaking:** We co-fermented 90% Syrah and 10% Viognier, using 25% whole clusters of the Syrah in 1.5-ton fermenters. No sulfur was used at crush, allowing vineyard microorganisms to thrive. Native-yeast fermentation. Foot-trod throughout primary fermentation (with Viggo in a Baby Bjorn!). Pressed off into neutral French oak barrels and puncheons, and aged in barrel for 30 months. Minimal sulfur used through *elevage*. Bottled in April 2020, unfiltered and unfiltered.

