Lu & Oly Syrah – Mourvedre

-By Mark Ryan Winery

The 2013 Vintage

2013 was a very consistent vintage. Weather in early spring and summer presented ideal growing conditions. The weather remained excellent through August and October allowing us to pick the grapes at optimum maturity without the threat of inclement weather. The wines produced offer an exceptional combination of primary fruit and secondary non-fruit aromatics coupled with exquisite depth and focus on the palate. 2013 provides an outstanding opportunity to sample Washington state wine at its finest.

Walla Walla Valley

Walla Walla's unique terroir lends itself incredibly well to the two varietals featured in this wine. The rocky, mineral-lined soils bring excellent complexity to the wine, and the higher pH levels in the soil provide a rich, full mouthfeel for younger drinking.

Tasting Notes

The opens with aromatics of raspberry, boysenberry, subtle rocky tones and crushed roses. The mouthfeel is supple and dense, with hints of blue fruits mingling with plum and spice flavors. The wine remains texturally generous through the finish, with moderate tannin and acidity.

Technical Data

AVA: Washington State | Walla Walla Alc/Vol: 14.7 | 64% Syrah, 36% Mourvedre Oak: 30% New French, 70% Neutral French