

**Three Rivers Winery**  
**2005 Boushey Vineyards Syrah – Yakima Valley**

**Winemaker's Notes**

Single vineyard wines like this one give you the opportunity to taste a special place in time. This wine has a nice berry backdrop with layers of gamey, smoky, spice that really keeps the palate enticed for more.

**Vintage**

The 2005 growing season was beautiful indeed. We started cool then the weather heated up enough to be one of the warmest summers in recent years. Cool and constant fall weather wrapped up the season allowing for enhanced flavor development.

**Vineyards**

The vineyard is owned and operated by well-respected winegrower Dick Boushey who has been growing Syrah for several vintages in the Yakima Valley. The harvest date for these grapes was October 7th.

**Fermentation & Aging**

The fruit was destemmed and crushed into a small fermentor where the must was pumped over twice daily. Primary fermentation lasted six days, at this time the skins were gently pressed off and fermentation was completed in barrel. Malolactic fermentation took place in French oak, 54% new. While aging in oak barrels the wines were racked every three months to naturally clarify the wine.

**Technical Data**

Appellation: Yakima Valley  
Varietal : 100% Syrah  
Harvest Brix: 25.3  
Final PH: 3.71  
Total Acid: 0.57 g/100ml  
Alcohol: 14.6% by volume