Liminal

DECANTER & COUPE IMPORTS, LLC

'Block 16' Syrah



The Liminal project was launched in 2018 by Avennia partners Chris Peterson and Marty Taucher, focusing on grapes sourced from one vineyard only, WeatherEye. At the very vertical limits of Red Mountain, this vineyard had a microclimate once con-

sidered too drastic to sustain great vines, but vineyard owner Cam Myhrvold had superior vision to see how capable this site is. With a focus on Bordeaux and Rhône varieties, specific clones are selected, vine-training techniques are scrutinized, and vineyard maintenance is unparalleled—this is one of the best vineyard sites in the US, full-stop.

Region & Classification

|country| United States |state| Washington |ava| Columbia Valley |sub-ava| Red Mountain |vineyard| WeatherEye |vineyard block| block 16

Terroir & Cultivation

|soil| silt loam

exposure north

|elevation| 1,200 ft

|farming practices| drip-irrigation with integrated sustainable practices

|harvesting| hand-harvested and sorted

|age of vines| 10 years

|vineyard size| 32 acres



Wine Data

|variety| Syrah 100%? |alcohol| 15.2% |acidity| 5.6 g/L |residual sugar| 0.1 g/L

Vinification & Aging

|maceration| destemmed? Crushed? Pumpovers or punch-downs? Blended? Vinified separately?

|**fermentation**| fermented in stainless and-concrete tanks (40/60) with native yeasts, (Malo?)

|aging| aged for 18 months in 50% new French oak, (what is the remaining aged in?) Bottled unfined and unfiltered?

|production| 1,080 bottles



