



# Marginalia

## 2017 Red Wine

**100% Syrah from Eritage Vineyard**  
**70% whole cluster fermentation**  
**Walla Walla Valley AVA**  
**264 bottles produced**

**24.3° Brix**  
**pH 3.48**  
**TA 5.9 g/L**  
**14.5% abv**

The 2017 Marginalia Red Wine comes from very young vines in the recently established Eritage Vineyard, which sits on the southern end of the Palouse hills, just to the north of downtown Walla Walla. (For what it's worth, young vines and old vines do different things, but especially with Syrah it is not clear that one is definitively better than the other.) This particular Syrah block starts on a hilltop and slopes down to the north-east, giving it a slightly reduced solar load and protecting the grapes from direct sun during the hottest parts of the day. This limits the risk of sunburn in the sparse canopies of young vines. The block (36D) is planted to one of the Australian Syrah clones (Shiraz 07) that recently became available in the Northwest. This vine material is top notch, and I expect a high percentage of the new plantings will make use of the new SAVII clones (Shiraz 07 and especially Shiraz 08) rather than the currently more widely distributed Phelps selection and ENTAV clones (there had been a lot of excitement about the Tablas clone as well, but this has not, I think, panned out as a great match for our climate).

This is one of the first wines I made under the Marginalia umbrella, and it is less experimental in many ways than subsequent wines. The main experiment in this lot was whole cluster fermentation, and the remainder of the winemaking is fairly traditional. I really like the fruit profile of this wine, and the tannic intensity that came from this fruit and its stems. There is essentially no oak character, and any sense of woody tannin/texture or flavor is coming from the stems (aging was in *very old* American oak).

Aromatically this wine is dominated by blue and black fruits, somewhere between fresh fruit and fruit liqueur. Underneath the fruit there is a lot of sappy freshness and earthy complexity that is the mark of a reductive process in the cellar. Tannin is firm but not angular. For all its stemmy nerve and earthy complexity, it is definitely within the stylistic space of Big Red Wine, and therefore pretty unlike all the subsequent Marginalia wines.

I like to serve the 2017 Red Wine at a cool cellar temperature (it seems to me that Syrah almost always likes to be served cooler than other red wines) in the summer with grilled meat and vegetables or in the winter with stews and roasted vegetables. Acidity is more pronounced in this wine than many Walla Walla Syrahs, though not high by comparison with the other wines I've made in recent years. While it doesn't fit the same mold, this wine certainly points in the direction that my winemaking has taken in subsequent vintages.

The 2017 Red Wine is not available through the winery, but may still be available in limited quantity to wholesale customers through Odyssey Selections.