

BLED SOE

Family Winery



2016

**APPELLATION**

Walla Walla Valley

**BLEND PROFILE**

93% Syrah

7% Viognier (co-fermented)

**VINEYARD SOURCES**

Loess

LeFore

**BARREL/AGING PROGRAM**

Aged in 63% new and neutral French oak barrels and Puncheons, 37% Italian concrete

**PRODUCTION**

*Bottling Date:*

July 2018

*Release Date:*

Fall 2018

*Cases Produced:*

419

B L E D S O E  
*Family Winery*

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2016 STOLEN HORSE SYRAH

Loads of pretty red and blue fruit, with an intriguing type of minerality to it - almost like you can smell the concrete “tulips” much of the wine was aged in. A great amalgamation of the Loess Vineyard planted in deep wind-blown “loess” soils (one of the first vineyards I ever worked in as a kid) and our new estate vineyard, LeFore, planted in the ever famous and plentiful cobblestones of the Walla Walla Valley. Soft tannins, lively acidity and a fantastic richness - from a small amount of whole cluster fermentation - balance out the elegance of this wine. Aging “sur lie” has kept this wine fresh and will only drink better with bottle age. Give it another year or two in bottle and then enjoy for the next ten.



Josh McDaniels  
CEO & DIRECTOR OF WINEMAKING