

TENOR

2022 Tenor Stoneridge Syrah



Stoneridge vineyard sits on the lower elevation half of the Royal Slope AVA and creates intriguing wines with equal parts fruit and non-fruit. The 2022 season brought below-average winter precipitation, followed by hot, windy weather in late May and early June that led to small berries, compact clusters, and naturally low yields. Heat advanced sugars while flavor and phenolic ripeness lagged, but a cool fall allowed flavors to catch up and brought the fruit into balance, yielding intensely concentrated reds with vivid expression.

Fruit was hand-harvested in the early morning and arrived at the winery in pristine condition. Each lot was cluster-sorted. Thirty percent whole clusters were placed in tank first; the remaining 70 percent was destemmed, berry-sorted, and layered on top. Fermentations were slow and even in 100% stainless steel, followed by more than 30 days of extended maceration. The wine then aged 20 months in 100% new French oak. After assemblage in tank, it was bottled unfinned and unfiltered. Only three barrels were selected, yielding only 69 cases.

“The palate surprises with its lifted energy and elegant weight, medium-bodied yet packed with nuance. Flavors of kalamata olive, tart cherry, and charred herbs are interwoven with iron-rich earth and a whisper of anise. Tannins are firm and tactile, lending a serious grip that plays well against the wine’s brighter acidity and restrained richness. Despite its visual density, it carries a refined tension and savory expression that nods unmistakably to Northern Rhône Syrah, particularly Cornas. As it evolves, hints of dried violets, tobacco, and graphite emerge, adding depth to the long, savory finish. This is a compelling and cerebral Syrah, built with structure, soul, and clarity of site. Highly recommended.”

97 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

ROYAL SLOPE

STONERIDGE VINEYARD



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SYRAH
FERMENTATION	FERMENTED IN 100% STAINLESS STEEL WITH 30% STEM INCLUSION. ADDITIONAL 30+ DAYS OF EXTENDED MACERATION
AGING	20 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL	15.1%
CASES	69
RETAIL	\$ 128