

2023 ARNAUT

Boushey Vineyard Syrah

The Story of This Wine. For our taste, no one grows finer Syrah in the state than Dick Boushey. We make this wine with minimal manipulation using native yeasts, bottling unfined and unfiltered, to allow the “place” to shine through. We named this wine after the Provençal troubadour, Arnaut Daniel, who invented the Sestina poem form, thus creating a connection between our two flagship efforts.

Winemaker’s Tasting Notes. “The beautiful aromas of this wine lean to the savory, with deep blackberry reduction, black olive, crushed lavender, savory herbs, iron shavings, and dry-aged steak. On the palate this is packed with concentrated black fruits, along with a complex savory array of seared meat, oil-cured Kalamatas, camphor, and river minerals on its dense and structured frame. This will be strong in the cellar for years to come. Drink 2028-2040+.” - Chris Peterson, Winemaker

Blend: 100% Syrah

AVA: Yakima Valley

Vineyard: Boushey

Cases: 368

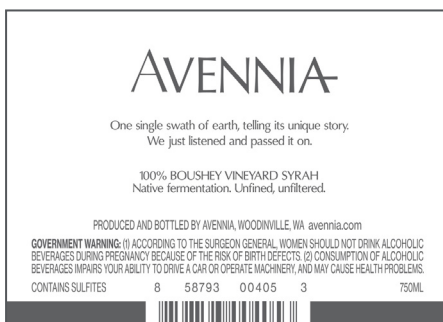
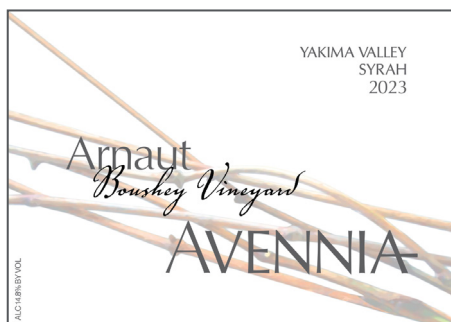
Winemaking: 25% whole cluster, native fermentation. Aged 18 months in 20% new French oak.

Alcohol: 14.8%

Release: September 2025

96 points, Owen Bargreen

“The totally dazzling 2023 ‘Arnaut’ Syrah comes from the Boushey Vineyard and is 100% varietal and native yeast fermented. The wine was stored in nearly all neutral French oak before bottling. It can benefit from a one hour decant and once aroused this exudes class with bacon fat and green peppercorns on the nose alongside tar, Cuban cigar and shades of black licorice. The palate is silky and refined with serious texture and underlying verve. Dense and rich, as well as very savory, enjoy now and over the next fifteen years to come. Drink 2025-2040.”



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