

625 cases
53% Whole Cluster
25% New French oak
3.85 pH
5.9g/L TA
14.9% Alc.

Lewis Vineyard

Harvest date 10/9/2019
14.45 tons
26 brix
3.8pH
6.8 g/L TA

Les Collines Vineyard

Block 23

Harvest date 9/23/2019
3.9 tons
24.8 brix
3.6pH
6.2 g/L TA

Les Collines Vineyard

Block 50

Harvest date 9/25/2019
3.6 tons
25 brix
3.6 pH
6.9 g/L TA

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SLEIGHT OF HAND CELLARS



LEVITATON

✦ 2019 ✦

Reserve

SYRAH
COLUMBIA VALLEY

BOTTLENO
/ /

“Levitation”

*100% Syrah
Columbia Valley*

The 2019 Levitation Syrah is 100% Syrah; 33% from Lewis Vineyard in the Yakima Valley AVA, and 67% from Les Collines Vineyard in the Walla Walla AVA. The Lewis Vineyard Syrah was fermented in stainless steel (33% whole cluster) and concrete, while the Les Collines was fermented in stainless steel and was over 50% whole cluster fermented a combination of 33%, 50%, and 100%). Only native yeasts were involved in the fermentation and the finished wine was aged for 16 months in a combination of concrete, neutral French oak, and 25% new French oak. The final blend includes about 53% whole cluster, foot-stomped bunches. The resulting wine is exotic and aromatic. Dark red in color, with dramatic scents of roasted meats, bacon fat, and damp earth, the wine presents flavors of raspberries, blackberries, black cherries, and more roasted meats. The finish is persistent and lengthy, and this wine should age beautifully for the next 10-15 years.