BROCKMEYER FAMILY WINES

2023 Syrah

Francisca's Vineyard, Walla Walla Valley

Winemaking

These Syrah grapes were lovingly hand-picked in the early morning hours by Tim and Francisca Rogan and a small crew of vineyard workers. After transporting to the winery (less than 1 mile away!) the grapes were fully destemmed. The fermentation process took place in two open topped plastic egg-shaped tanks which promote lees stirring during the fermentation and small amounts of oxygen as well. After pressing, the wine was transfered to two new barrels and one neutral barrel. The wine completed malolactic fermentation over the next two months and then aged gracefully for 21 months in 70% New French Oak and was bottled on August 29, 2025.

Vineyard

The vineyard was planted to Syrah and Viognier by Tim and Francisca Rogan in 2004. They tend to most of the farming and harvest activities themselves with a small crew of workers who have worked on the vineyard for many years and are more like family than employees. This relationship is one of the reasons we love this fruit so much. The rows we use have both Walla Walla Silt Loam and Spofford Silt Loam soils. The soils are well drained and being in the cooler southern end of the valley allows the grapes to slowly mature and develop deep color and flavors showing off this great terroir.

Technical Data

Harvest Date – October 2, 2023
Harvest Brix – 25.7˚
Alcohol – 14.9%
Titratable Acidity – 5.5 g/L
pH – 3.90

Cases Produced - 63

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