

**San Juan Vineyards****2004 Syrah
(Yakima Valley)**

Kestrel View Estates in Prosser, Washington (in the highly regarded Yakima Valley appellation) was the fruit source for this wine. While the winery is on San Juan Island in the Puget Sound appellation, most of its releases contain fruit from the more dynamic Eastern Washington appellations. The family-owned winery also produces wines with locally grown Madeline Angevine and Siegerrebe grapes, that are more suitable for the cool, wet climate there.

This Syrah is slightly hazy and opaque with a deep dense ruby core. It has aromas of rhubarb, plum, blackberry, earth, bacon, paprika and chalk. It is rich and sweet on the palate with hi-toned dark berry fruit and sweet oak tannins. There is a curious note of ripe pineapple in the center. The finish is earthy with mushroom notes, and has drying tannins. At under \$20, it is a fairly good value. With this wine, I would serve seared rib eye steak with rosemary polenta fries, pecan encrusted duck with sweet potato and Yukon gold scallopine and Syrah reduction sauce (using this Syrah), or hamburgers with fennel seed and mustard powder.

Reviewed February 6, 2008 by [Catherine Fallis](#).

THE WINE

Winery: [San Juan Vineyards](#)

Vintage: 2004

Wine: Syrah

Appellation: [Yakima Valley](#)

Grape: Syrah / Shiraz

Price: \$18.75

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.