

# Technical Notes

## 2022 FIREBIRD SUMMIT VIEW VINEYARD SYRAH WALLA WALLA VALLEY AVA

*Named for Igor Stravinsky's  
"Firebird Suite"*

Retail: \$54



|               |   |           |                |     |         |
|---------------|---|-----------|----------------|-----|---------|
| Production:   | 97 Cases  |           |                |     |         |
| Soils:        | Ellisforde Silt Loam                                |           |                |     |         |
| Harvest:      | October 21, 2022                                    |           |                |     |         |
| Harvest Brix: | 27.3  |           |                |     |         |
| Cooperage:    | Aged 12 months in French oak (2+ year barrels only) |           |                |     |         |
| Bottled:      | Dec. 5, 2023  | Released: | March 30, 2026 |     |         |
| Alcohol:      | 15.3%   | pH:       | 3.71           | TA: | 5.8 g/L |

We have been sourcing Syrah from the Summit View Vineyard (planted in 2009 by Tom Waliser) in Milton-Freewater, Oregon since 2013, and made it a single-vineyard designate wine with the 2015 vintage.

Because the Willamette Valley's growing season and weather isn't always favorable for the production of a consistently high-quality Syrah, we chose to source from the Walla Walla Valley AVA, but on the Oregon side—in keeping with our desire to produce 100% Oregon wines. Both temperatures and rainfall at this site are very consistent, with annual growing degree days for the site averaging between 3,000-3,300, and annual precipitation averaging 6-8 inches.

We also like this vineyard source because it sits at one of the highest elevations in the Milton-Freewater area: 1,150 feet. That—in conjunction with its well-drained, glacial, Ellisford Silt Loam soil—produces full-bodied fruit with supple flavors and vibrant acidity.

As for winemaking technique, we make this Syrah following the same methodology as our Pinot noirs, yielding a wine that is lighter on the palate with vibrant fruit and soft tannins.



**BELLS UP**  
WINERY

Micro-boutique, un-domaine and always open by appointment, Bells Up composes Oregon Pinot Noir, Rosé, Pinot Blanc, Seyval Blanc, and Schioppettino from our estate vineyard, and Syrah and Cabernet Sauvignon from Summit View Vineyard in Milton-Freewater. Established in 2013, we make ~600 cases annually.

The 9-acre estate in the Chehalem Mountains AVA is being planted in phases. Three acres of Pommard and Dijon Clone 667 were planted spring 2014 with 1,000 plants in these two blocks field grafted to Clones 115 and 777 in Spring 2021; the Willamette Valley's first planting of a 0.5-acre of Seyval Blanc in spring 2015; and 2.5 acres of Wadenswil, 113 and 943 planted in spring 2016. The first estate harvest was fall 2017. In fall 2020 and 2021 the Seyval Blanc block was expanded to meet demand. Schioppettino was planted in fall 2020 in a new 0.5-acre block. Pinot Blanc (0.75-acre) was planted in fall 2021.

The name "Bells Up" refers to a dramatic moment in a classical music score instructing French horn players to raise their instruments' bells and project sound with maximum intensity. Winemaker and owner Dave Specter—a French horn player for 20+ years—calls the winery his "Bells Up" moment.

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