



2014 K Charlotte

Deep and beautiful. Dark flavors that create a dense brooding wine. Cracked black pepper, grilled meat, juniper, violets roll into the super satisfying end.

Current & Past Scores

94-96 Points, *Robert Parker's Wine Advocate*

"...The 2014 Charlotte (it's named after Charles' daughter) has a meaty, savory style in its peppery herbs, olive tapenade and cured meat bouquet. Full-bodied, rich, fabulously textured and concentrated, it should benefit from a few years in the cellar, and have 15+ years of overall longevity."

94 Points, *Robert Parker's Wine Advocate (v2013)*

"A new, tiny production cuvee named after Charles' Daughter...From two vineyards: Rock Garden and River Rock, they purposely hang a touch more crop on the Syrah to help the ripening even out. One of the more elegant, perfumed and complex releases in the lineup, it gives up perfumed notes of rose petals, kirsch, framboise, olives and dried herbs on the nose. On the palate, it's medium to full-bodied, seamless and downright silky, with fine, fine tannin and a great finish. This is high class stuff to enjoy anytime over the coming decade."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

River Rock Vineyard (58%): Owned and farmed by Dana Dibble, planted in 2001. The site is located south of Walla Walla in the old Walla Walla River bed; the soil is rocky and with great drainage. The clone of Syrah sourced is Tablas Creek, which thrives in the big river stone cobble. This is the warmest site in the Walla Walla Valley.

Rock Garden Vineyard (42%): Owned and farmed by Dana Dibble, planted in 2001. The site is located south of Walla Walla in the old Walla Walla River bed; the soil is rocky and with great drainage. The clone of Syrah sourced is Tablas Creek, which thrives in the big river stone cobble. This is the warmest site in the Walla Walla Valley.

Vintage

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.

Blend

43% Grenache; 24% Mourvèdre;
20% Syrah; 13% Roussanne

Appellation

Walla Walla Valley

Production

Yield: 2.1 tons per acre
Yeast: native
100% whole cluster pressed
41 days on skins
100% neutral puncheons
28 months barrel-aged on lees

Wine Analysis

4.8 g/L Titratable Acidity
4.04 pH
15.0% Alcohol

UPC

184745001390



SIXTO



SUBSTANCE

B. Leighton