



2014 K King Coal Cabernet Sauvignon/Syrah

Stoneridge Vineyard, scorched earth, olive brine, saddle leather comes through from the first whiff. Focused, yet broad mouth feel delivers moss, forest floor, tobacco and bacon, which leads to a conclusion that goes on forever in this complex and super exciting wine.

Current & Past Scores

95 Points, *Robert Parker's Wine Advocate*

"The 2014 Cabernet Sauvignon King Coal Stoneridge Vineyard is another 80/20 split of Cabernet Sauvignon and Syrah from the Stoneridge Vineyard. It offers notes of black cherries, red currants, dried flowers and dried soil/sandy notes, full-bodied richness and a seamless, silky, lightly textured and elegant style. It's impeccably balanced and while already straight up delicious, is going to age gracefully."

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

"The 2013 Cabernet Sauvignon King Coal Stoneridge Vineyard, which is always a 70/30 mix of Cabernet and Syrah, is a beauty. Giving up lots of black currants, smoked earth, olive and background meatiness, it's rich, voluptuously textured and concentrated, with tons to love. It's approachable now due to all the fruit, but this puppy will cruise in the cellar over the coming couple of decades."

Vineyard

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

Stoneridge Vineyard (100%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

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

80% Cabernet Sauvignon; 20% Syrah

Appellation

Columbia Valley

Production

Yield: 2.1 tons per acre
100% whole berry fermentation
Yeast: native
43 days on skins
60% new French barriques
22 months barrel-aged on lees

Wine Analysis

5.2 g/L titratable acidity
3.82 pH
13.5% alcohol

UPC

184745100079



SIXTO



SUBSTANCE

B. Leighton