



2014 K Klein Syrah

Liquid stone. This wine oozes personality. It is saturating and complex. Black plum, gravel, cardamom, toasted herbs, black oil. Finesse, style, magnificent. A blockbuster!

Current & Past Scores

96-99 Points, *Robert Parker's Wine Advocate*

"Another candidate for the wine of the vintage will be the 2014 Syrah Klein, which comes from the rocky soils of the Klein Vineyard in Walla Walla. Possessing a liquid rock like character as well as lots of gunpowder, graphite, savory herbs, olives and background meatiness, it hits the palate with full-bodied richness, a thick, unctuous texture, sweet tannin and terrific length. While it has tons of fruit and texture, it still has a concentrated core of fruit and serious underlying structure. It should benefit from short-term cellaring and keep for 10-15 years."

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

"The 2013 Syrah Klein got a big "wow" in the notes and from a difficult cult vintage for Syrah, it's an incredible blockbuster, full-bodied beauty that readers should beg, borrow or steal to get a hold of. Giving up layers of kirsch, blackberries, graphite, lavender and dried earth, this puppy hits the palate with full-bodied richness, a layered, silky texture and fine tannin that keeps the finish going. I love it. Give bottles 2-3 years of cellaring and enjoy through 2028+."

Vineyard

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

Klein Vineyard (100%): This vineyard is located at the Southwestern end of the Walla Walla Valley. It's volcanic rock, with thin, wind-blown loess over basalt. The high elevation, 850 feet, means it doesn't freeze and is a fairly windy site. This vineyard produces low yields and powerful, unique wines.

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

100% Syrah

Appellation

Walla Walla Valley

Production

Yield: 1.2 tons per acre
100% whole cluster pressed
Yeast: native
48 days on skins
60% new puncheons
20 months barrel-aged on lees

Wine Analysis

5.0 g/L titratable acidity
4.28 pH
15.5% alcohol

UPC

184745001505



SIXTO



SUBSTANCE

B. Leighton