



2014 K Royal City Syrah

One smell and it is obviously Royal City. Decomposed earth, campfire, olives, black licorice, Asian spice. Supple, layered, profound. A wine to inspire dreamers and dreams.

Current & Past Scores

94 Points, *Vinous/Stephen Tanzer*

"(aged in 50% new oak puncheons): Bright ruby-red. Alluring scents of cassis, black cherry, boysenberry and licorice are distinctly darker than those of the 2013 version. Pungent, juicy and high-pitched, in a tightly wound, rocky style, with its berry fruit lifted by an almost citrusy high note. Intense, penetrating Syrah with a strong element of saline minerality. This fairly sizable wine finishes with noteworthy salinity and energy but needs at least a few years of cellaring to unwind."

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

"A candidate for the wine of the vintage, the 2013 Syrah Royal City is as expansive, sexy and voluptuous as they get in the vintage, hands down. It's deep ruby/purple color is followed by incredible notes of wild herbs, lavender, gamey meats, olive paste and sweet dark berry fruits. Full-bodied, relatively forward and charming, it still packs a wealth of material and has building tannin, all suggesting it will drink nicely for 10-15 years."

Vineyard

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

Stoneridge (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

100% Syrah

Appellation

Washington State

Production

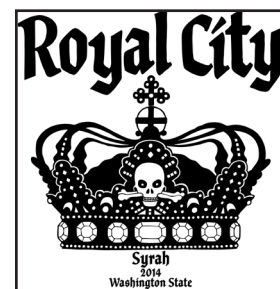
Yield: 1.6 tons per acre
100% whole cluster pressed
Yeast: native
47 days on skins
70% new French puncheons
28 months barrel-aged on lees

Wine Analysis

6.4 g/L titratable acidity
3.85 pH
14.5% alcohol

UPC

184745100031



SIXTO



SUBSTANCE

B. Leighton