



2015 K Motor City Kitty Syrah

With all the depth and richness you've come to expect from this single vineyard bottling - black cherry, earth, roasted meat, even charcoal abounds add dried herb. A thread of minerality and it all comes together in an exact and generous expression that speaks volumes as to why Washington Syrah is great!

Current & Past Scores

94 Points, *Jeb Dunnuck*

"The 2015 Syrah Motor City Kitty Old Field Boushey Vineyard comes all from this site (planted by Brennon and Dick Boushey in 2007) in 2015 and will come from this site going forward. The site is 8 acres consisting of Phelps, 383, 174 clones that are all co-fermented in concrete uprights. It offers crazy notes of smoke tobacco, charcoal, ripe black cherries, currants, and pepper. With medium to full-bodied richness, a lively, pure, pretty style on the palate, and fine tannin, it should put on weight with 2-3 years of bottle age and keep for a decade."

95 Points, *Robert Parker's Wine Advocate (v2014)*

"Named after a cat owned by Charles when he was living in Walla Walla, the 2014 MCK Syrah sports a deep purple color as well as ripe, decadent notes of black fruits, plums, graphite, crushed rock and licorice. Big, sexy, seamless and pure, with present, yet ripe tannin, drink it through 2024. It's worth noting that this comes completely from the River Rock vineyard in this vintage. As usual, it's a crazy value."

Vineyard

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

Boushey Oldfield Block (100%): Owned by Dick Boushy, one of the premier vineyard owners in Washington State. This vineyard was planted by Dick with the help of Brennon Leighton. This is the highest elevation plot and has a southwestern slope and sandy volcanic soils. Three clones of Syrah are planted on this site: 383, 174 and Joseph Phelps.

Vintage

The 2015 harvest was the warmest vintage in recorded history, with fantastic viticulture and a great extended harvest. Because of this, we were able to make some of the most incredible wines to date. The vintage was dry and long with an early bud break and late harvest that had cool evenings to guarantee incredible quality. The 2015 wines have big complex flavors, good acidity and great balance.

Blend

100% Syrah

Appellation

Washington State

Production

Yield: 3.0 tons per acre

Yeast: native

49 days on skins

35% new French oak puncheons

65% once-used French oak puncheons

19 months barrel-aged on lees

Wine Analysis

5.8 g/L titratable acidity

3.75 pH

14.5% alcohol

UPC

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SIXTO



SUBSTANCE

B. Leighton