



2015 K Milbrandt Syrah

Shimmering, this wine is alive with energy. Vibrant aromatics, red and black fruits and heaps of minerality on a long focused finish. Great today, great in ten years, the Great Milbrandt!

Current & Past Scores

93 Points, *Jeb Dunnuck*

"From the Northridge and Clifton Hills Vineyard (both on the Wahluke Slope)... the 2015 Syrah Milbrandt offers a complex, nuanced style in its lavender, green olive, blackcurrants, and smoked herbs aromas and flavors. It's medium to full-bodied, has plenty of tannins, and will benefit from short-term cellaring."

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

"Probably the greatest vintage of this cuvee to date, the 2014 Syrah Milbrandt Vineyard is 100% Syrah, fermented with 100% whole clusters, that spent 15 months in 20% new French oak barrels and puncheons. This beauty is over owing with notes of cassis, caramelized meats, licorice and spice, which gives way to a full-bodied, concentrated, superbly textured Syrah that can be enjoyed today, or cellared for a decade."

Vineyard

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

Clifton Hill (54%): Owned and farmed by the Milbrandt family, this vineyard is a vigor limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained allowing total control of the canopy.

Northridge Vineyard (46%): Koehler loamy fine sand over cemented silica; ancient pre-flood soils, a very unique 92 acre site on the Wahluke Slope. Planted in 2003.

Vintage

2015 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

Wahluke Slope

Production

Yield: 3.0 tons per acre

Yeast: native

39 days on skins

35% new, 65% used puncheons

18 months barrel-aged on lees

Wine Analysis

5.8 g/L Titratable Acidity

3.99 pH

14.5% Alcohol

UPC

184745001000



SIXTO



SUBSTANCE

B. Leighton