

# K VINTNERS

## 2016 K OLD BONES SYRAH

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Of the earth, deeply rooted in the only place in the world for this amazing wine. Powerfully layered and dense. Cold fireplace, forest floor, winter sun, firm, serious and to be continually rediscovered as it rests and waits. My old bones.

### VINTAGE NOTES

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The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

### CURRENT & PAST SCORES

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**95 Points, Robert Parker's Wine Advocate**

“The 2016 Old Bones Syrah is a blend of 50% Heart and 50% Skull to create a wine with more complexity. The wine is made with 100% whole cluster and is dependent on what the vineyard is doing. The nose is laced with dark cherry, black raspberry and spiced plum sauce, with a spicy mineral tone. On the palate, the wine is full-bodied and remains spicy and tannic, with soft tones of bitter black tea, finishing with hints of oak and vanilla.”

### WINEMAKING

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**Varietal Breakdown:** 100% Syrah

**Appellation:** Royal Slope

**Vineyard(s):** Stoneridge Vineyard (100%)

**Production:** 2.2 tons per acre | Native yeast | 100% whole cluster fermentation | 48 days on skins | 100% new French oak puncheons | 26 months barrel-aged on lees

**Wine Analysis:** 5.4 g/L titratable acidity | 3.97 pH | 14.5% alcohol | No residual sugar



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