



2016 K Klein Syrah

Intense. Instant. Focused. Grown in basalt and anchored to the earth. Fresh tobacco, black leather, olive and cracked pepper engulf this hard-won wine. Less than a ton to the acre. This wine is all heart... And it shows.

Current & Past Scores

96 Points, *Jeb Dunnuck (formerly of Robert Parker's Wine Advocate)*

"Due to retraining of the vines in the vineyard, there's only half the normal production of the 2016 Syrah Klein Vineyard. Deep ruby/purple-colored with a rockingly good bouquet of cured meats, dried, loamy earth, graphite, and blackcurrant characteristics, it's medium to full-bodied, has a seamless texture, beautiful overall balance, and a great finish. Drink it any time over the coming 10-12 years."

95 Points, *James Suckling*

"The nose has herbal accents with sappy, whole-bunch aromas and a wealth of blackcurrants, ripe dark plums and cardamom. There's a very granular texture to the mid-palate tannin, which folds into a smooth and even finish with coffee and dark-cherry flavors to close it out. Very dense tannin that needs time. Drink over the next decade."

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

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.

Blend

100% Syrah

Appellation

Walla Walla Valley

Production

Yield: 0.7 tons per acre
100% whole cluster fermentation
Yeast: native
50 days on skins
100% new French oak puncheons
21 months barrel-aged on lees

Wine Analysis

5.1 g/L titratable acidity
3.99 pH
13.0% alcohol
No residual sugar

UPC

184745001505



SIXTO



SUBSTANCE

B. Leighton