



2016 K Motor City Kitty Syrah

Not shy to say, super expressive! Classic in approach which abounds with plum, black cherry, sandalwood, layered along with cured meat, white pepper and minerals. Voluminous, velvet and pure. Another milestone in the history that is M.C.K.

Current & Past Scores

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

"Coming from the highest point in the Boushey vineyard and a mix of Syrah clones, the 2016 Motor City Kitty Old Field Boushey Vineyard was fermented all in concrete (no destemming) and brought up in neutral oak. Game, olives, white pepper, and darker fruits all emerge from this Côte Rôtie look-alike. With medium to full-bodied richness and a layered texture, it's one of the greatest values out there, so if you see a bottle, you should buy it."

94 Points, Jeb Dunnuck (formerly of *Robert Parker's Wine Advocate*) (v2015)

"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."

Vineyard

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

Boushey Oldfield Block (100%): Owned by Dick Boushey, 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 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

Yakima Valley

Production

Yield: 2.8 tons per acre
Yeast: native
100% whole cluster pressed
47 days on skins
25% new French oak puncheons
20 months barrel-aged on lees

Wine Analysis

5.7 g/L titratable acidity
3.95 pH
14.5% alcohol
No residual sugar

UPC

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SUBSTANCE

B. Leighton