



2016 K Phil Lane Syrah

Regal. Everything about this wine is just so wet stone, black plum and berry, cured meat, Asian five spice, so precise. Focused in how it carries along the addition of violets, white pepper and morels with room to spare. It's just jaw-dropping. A knockout.

Current & Past Scores

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

"This tiny vineyard located on the eastern side of Walla Walla always seems to produce a brilliant wine, and the 2016 Syrah Phil Lane is no exception. Beautifully complex notes of bloody dark fruits, rose garden, spice, and almost Rocks-like nuances flow to a medium to full-bodied, silky, elegant wine that's already a joy to drink. With no hard edges and sweet tannins, enjoy bottles any time over the coming decade."

96 Points, *James Suckling*

"From a one-acre plot that yields just 2 tonnes of syrah, this has a very ethereal nose with blackberries and black cherries, as well as complex spicy notes and white pepper. Quite exotic. The palate has a very long, smoothly delivered bed of fine, silky tannin that carries licorice and sarsaparilla flavors. Stony, cooler-site finish. Try from 2022 and a decade after that. It will reward your patience."

Vineyard

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

Phil Lane (100%): Located in the Walla Walla Valley, K's first estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbler loam in ancient riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles. Floral aromatics like lavender and lilac are common. The vineyard is named for Phil Lane Sr., who raised his family on the property. His colorful past included amateur and professional boxing, the first Native American to obtain a degree in forestry, two citations from President Lyndon B. Johnson, a passion for training quarter horses, and a love for the Wallowa and Blue Mountains.

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: 2.4 tons per acre
100% whole cluster pressed
Yeast: native
48 days on skins
40% new puncheons
20 months barrel-aged on lees

Wine Analysis

5.2 g/L titratable acidity
3.89 pH
14.0% alcohol
No residual sugar

UPC

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SIXTO



SUBSTANCE

B. Leighton