



2016 K Rockgarden Syrah

Purity speaks! A creature of its vineyard. Stone, Asian five spice, game, cocoa, dried herbs and cold riverbed aromas that waft up from the glass and fill your senses with the most amazing perfume. WOW.

Current & Past Scores

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

"Coming from a site in the Rocks region of the Walla Walla Valley, the 2016 Syrah Rock Garden boasts a deep ruby/purple color as well as a sweet nose of red fruits, spring flowers, ground pepper, and assorted leafy, herbal notes. Ripe, medium to full-bodied, and just a straight-up sexy wine, drink it any time over the coming decade."

93 Points, *Wine Spectator*

"Expressive river stone and blueberry aromas open to silky and refined raspberry, licorice and black olive flavors that build on the dynamic finish. Drink now through 2026."

93 Points, *James Suckling*

"An intense peppery edge with dried-rose and potpourri notes, leading to a palate that has a lean and focused edge with a fleshy mid-palate and a forthright, dark-fruited finish. Drink or hold."

Vineyard

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

Rockgarden (100%): Planted in 2006, in the cobblestones of the rocks in Walla Walla and Freewater with very cobble loam soil. With high density planting at six by four feet, both Phelps and Tablas Creek clones are planted in the ten-acre site. This is a beautiful spot that produces very distinctive 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: 2.0 tons per acre
100% whole cluster pressed
Yeast: native
35 days on skins
27% new French oak puncheons
21 months barrel-aged on lees

Wine Analysis

5.5 g/L titratable acidity
3.81 pH
13.5% alcohol
No residual sugar

UPC

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SIXTO



SUBSTANCE

B. Leighton