



## 2016 K Royal City Syrah

Focused, complex and individual. Unlike any other. From aromas of sea breeze, iodine and oyster shell leading to an elegance that embodies fine perfume, fennel pop, sweet tobacco, dried porcini, pink peppercorns and so many descriptors I find myself wanting to grab. All I can do is bow to my Royal City.

### Current & Past Scores

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

"The flagship release, the 2016 Syrah Royal City is all from the Stoneridge Vineyard on the Royal Slope (not far from the Frenchman Hills). It was not destemmed and spent 27 months in 60% new French oak. Offering a sensational bouquet of blackcurrants, baking chocolate, beef blood, toasted spice, and loamy earth, it builds slowly, with full-bodied richness, silky tannins, beautiful power and elegance, and a great, great finish, it's another magical wine from this team."

#### 97 Points, *James Suckling*

"Another mind bender and intense with leafy, red-bean, green coffee-bean and dried-strawberry character. Great palate. Medium to full body. A night-long bottle. Drink now."

### Vineyard

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

**Stoneridge** (100%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

### 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

Washington State

### Production

Yield: 2.1 tons per acre  
100% whole cluster fermentation (150% stems)  
Yeast: native  
50 days on skins  
65% new French puncheons  
26 months barrel-aged on lees

### Wine Analysis

5.4 g/L titratable acidity  
3.98 pH  
14.5% alcohol  
No residual sugar

### UPC

184745100031

