



2016 K The Beautiful Syrah

Say my name! The Beautiful, that's right! A sophisticated perfume of Asian spice, camphor, black olive, undergrowth that continues on the palate. Black fruit compote, campfire. Fresh and as long as a Swedish Midsummer night. Did I say beautiful? Yes, I did.

Current & Past Scores

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

"The 2016 Syrah The Beautiful Powerline Vineyard is stunning and one of the finest Syrahs in the vintage. Coming all from Clone 470 [...], and brought up in mostly neutral oak, it's a rich, meaty, smoky, full-bodied Syrah that has classic Northern Rhône-like aromas of black olives, smoked meats, ground, earth, and dark fruits. With a stacked mid-palate and beautiful balance, it's going to keep for 10-15 years."

96 Points, *James Suckling*

"A charmingly fragrant wine that has abundant red plums, swathed in white pepper and fine-ground spices. The palate is smooth, plump and supple with good weight and depth of flavor, finishing boldly in an assertive yet still supple mode. A blend of syrah and viognier. Drink over the next decade."

94 Points, *Wine Spectator*

"This red combines harmony with personality, offering evocative blueberry, black olive, river stone and smoky bacon flavors that build toward the dynamic finish. Drink now through 2027."

Vineyard

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

Powerline (100%): A 30-acre Estate Vineyard planted in 2012 in the foothills of the Blue Mountains, just south of Walla Walla in the Walla Walla Valley AVA. The soils are well-drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The cobblestone rock was brought down river from the Blue Mountains and deposited on top of the ancient river bed. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high and alcohol low, producing very well-balanced wines with remarkable complex characters.

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

96% Syrah, 4% Viognier (co-fermented)

Appellation

Walla Walla Valley

Production

Yield: 2.4 tons per acre
Co-fermented with 4% Viognier
100% whole cluster fermentation
Yeast: native
42 days on skins
35% new French oak puncheons,
17 months barrel-aged on lees

Wine Analysis

5.3 g/L titratable acidity
3.94 pH
14.0% alcohol

UPC

184745100024



SIXTO



SUBSTANCE

B. Leighton