

K VINTNERS

2017 K CHARLOTTE

TASTING NOTES BY WINEMAKER CHARLES SMITH

The highest refined Charlotte to date. Six vintages in and just beginning to show its pedigree. Forest floor, black plum, alpine strawberry and pouch tobacco waft from the glass, leading to a sophisticated palate that lists orange peel, damp earth, cured meat and exotic spice as key ingredients to this elegant and delicious wine.



VINTAGE NOTES

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

CURRENT & PAST SCORES

96 Points, *James Suckling*

“A nod to Châteauneuf here with ripe-berry, strawberry, spice and chocolate character. Medium-bodied with a solid core of fruit and a lightly chewy and velvety texture at the end. Juicy and yummy. Field blend. No new wood. 39% grenache, 36% mourvedre, 11% syrah, 6% cinsault, 5% counoise, 2% grenache blanc and 1% picpoul. Drink or hold.”

90 Points, *Wine Spectator* (v2016)

“Tightly focused, with dense layers of dark berry, smoky garrigue and crushed stone that persist toward fine-grained tannins. Grenache, Mourvèdre, Syrah, Counoise, Cinsault, Grenache Blanc and Picpoul. Best from 2021 through 2025.”

WINEMAKING

Varietal Breakdown: 39% Grenache, 36% Mourvèdre; 11% Syrah; 6% Cinsault; 5% Counoise; 2% Grenache Blanc; 1% Picpoul (co-fermented)

Appellation: Walla Walla Valley

Vineyard(s): Powerline Estate Vineyard (100%)

Production: 2.3 tons per acre | Native yeast | 100% whole cluster fermentation | 53 days on skins | 100% neutral Demi-Muids | 28 months barrel-aged on lees

Wine Analysis: 5.4 g/L titratable acidity | 3.99 pH | 15.0% alcohol | No residual sugar

UPC: 184745001390

