

2017 K KING COAL CABERNET/SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Super silky, dark flavored and absolutely fantastic. Currants, black plum, tobacco leaf, warm earth and autumn forest. A powerful display of an iron fist in a velvet glove. ALL HAIL THE KING.



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

98 Points, Jeb Dunnuck

"One of the top two or three wines in the vintage, I was blown away by the 2017 King Coal... The Syrah is not destemmed, and everything is co-fermented in oak uprights and aged in new barrels. Brilliant on all accounts, with a huge nose of spiced red and black fruits, chocolate, cured meats, tobacco, and truffle, it hits the palate with full-bodied richness, awesome tannins, a great mid-palate, and a finish that won't quit. The Syrah component gives this plenty of upfront appeal, yet it's going to cruise in cold cellars for 15 years or more."

95 Points, Wine Advocate

"A blend of 80% Cabernet Sauvignon and 20% Syrah, the 2017 King Coal Stoneridge Vineyard begins as a classic Cabernet with generous oak tones in the glass. Full-bodied, the wine is rich and round with a velvety mouthfeel that is just slightly softer than previous vintages but persists with the same generous expression, with a rustic minerality, sweet oak core and evident flavors of green pepper and dried tobacco spice. The wine continues to somersault with an evolving and layered long, drawn-out and silky finish. Well done!"

WINEMAKING

Varietal Breakdown: 80% Cabernet Sauvignon; 20% Syrah

Appellation: Royal Slope

Vineyard(s): Stoneridge Vineyard (100%)

Production: 2.2 tons per acre | Native yeast | 100% whole cluster fermentation (Cabernet) | 100% whole cluster fermentation (Syrah) | 46 days on skins | 70% new

French oak barriques | 22 months barrel-aged on lees

Wine Analysis: 5.3 g/L titratable acidity | 3.97 pH | 14.5% alcohol | No residual sugar

UPC: 184745100079

