

# K VINTNERS

## 2017 K ROMA CABERNET SAUVIGNON-SYRAH

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Opaque. If black had a flavor, this would be it. Plum, black currant and No. 2 pencil shavings. Cabernet rules the day. Cedar box, blackberry and fireplace ash. Supple. Great structure. Terrific wine.



### VINTAGE NOTES

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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 SCORES

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#### 95 Points, *Wine Spectator*

“Impressive for its structure and polish, a wine that seamlessly marries Cabernet and Syrah while retaining the best of both, showing blackberry, black olive and smoky cured meat flavors, with lots of cracked pepper. Cabernet Sauvignon and Syrah. Drink now through 2030. 713 cases made.”

#### 94 Points, *Jeb Dunnuck*

“There are around 700 cases of this killer wine, which has a big, sappy nose of white pepper, spice box, green tobacco, and cedar pencil. It shows more and more fruit with time in the glass, is medium to full-bodied, and has a great mid-palate and ultra-fine tannins. While the Cabernet component certainly dominates, there’s plenty of Syrah pepperiness. I like it today, yet it should evolve gracefully for 10-15 years with no issues.”

### WINEMAKING

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**Varietal Breakdown:** 80% Cabernet Sauvignon; 20% Syrah

**Appellation:** Walla Walla Valley

**Vineyard(s):** River Rock Vineyard (100%)

**Production:** 2.4 tons per acre | Native yeast | 100% whole berry fermentation (Cab) | 100% whole cluster fermentation (Syrah) | 40 days on skins | 52% new French oak barriques | 22 months barrel-aged on lees

**Wine Analysis:** 5.12 g/L titratable acidity | 3.98 pH | 14.5% alcohol | No residual sugar

**UPC:** 184745200052



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