

2017 K Milbrandt Syrah

A milestone and the best one ever. Seamless on the nose? Go figure. Laser focus. Cool fireplace ash, Bing cherry, nori, oil-curedolives, mouth-filling with minerality to spare. A true classic.

Current & Past Scores

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

"The only wine fermented in stainless steel and aged in 30% new puncheons... reveals a deep ruby color as well as ripe, sexy notes of blackberries, raspberries, black pepper, leafy herbs, and smoked game. It's rich, medium-bodied, layered, and just a beautiful wine that will keep for 8-10 years."

92 Points, James Suckling

"This syrah has a pretty, creamy and lightly chewy texture with chocolate powder and light meat to the berries and spice. Medium to full body. Flavorful finish. Drink now."

92 Points, Vinous/Tanzer (v2016)

"Dark red-ruby. Higher-pitched aromas of blueberry, redcurrant, flowers and spices. Good mineral grip gives sharp definition to the fresh red fruit and spice flavors, with aeration bringing notes of rhubarb, black cherry, wet earth and mint and an emerging saline character. Finishes with big, broad, dusty tannins that grab the tongue. Highly distinctive Syrah."

Vineyard

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

Northridge Vineyard (50%): Koehler loamy fine sand over cemented silica; ancient pre-flood soils, a very unique 92 acre site on the Wahluke Slope. Planted in 2003.

Clifton Hill (50%): Owned and farmed by the Milbrandt family, this vineyard is a vigor limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained allowing total control of the canopy.

Vintage

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for heathy 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.

Blend

100% Syrah

Appellation

Wahluke Slope

Production

Yield: 3.0 tons per acre 100% whole cluster pressed Yeast: native 49 days on skins 30% new French oak puncheons 14 months barrel-aged on lees

Wine Analysis

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

UPC



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