



2017 K Phil Lane Syrah

Black plum, game, fireplace ash. The smell is WOW! Does this come from grapes? Indeed. Violets, blackberry, cured meat and cold stone. Fresh, seamless, lingering and awesome.

Current & Past Scores

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

"From a tiny site on the eastern side of Walla Walla (all Phelps clone), the 2017 Syrah Phil Lane offers a Rocks-like bouquet of blackcurrants, tobacco leaf, cured meats, and ground pepper as well as a kiss of bloody, iron-like notes. It's medium to full-bodied and has a terrific sense of freshness and purity, lots of fine tannins, and a great finish. It will drink well for 15 years."

96 Points, *James Suckling (v2016)*

"From a one-acre plot that yields just 2 tonnes of syrah, this has a very ethereal nose with blackberries and black cherries, as well as complex spicy notes and white pepper. Quite exotic. The palate has a very long, smoothly delivered bed of fine, silky tannin that carries licorice and sarsaparilla flavors. Stony, cooler-site finish. Try from 2022 and a decade after that. It will reward your patience."

Vineyard

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

Phil Lane (100%): Located in the Walla Walla Valley, K's first estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbler loam in ancient riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles. Floral aromatics like lavender and lilac are common. The vineyard is named for Phil Lane Sr., who raised his family on the property. His colorful past included amateur and professional boxing, the first Native American to obtain a degree in forestry, two citations from President Lyndon B. Johnson, a passion for training quarter horses, and a love for the Wallowa and Blue Mountains.

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 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.

Blend

100% Syrah

Appellation

Walla Walla Valley

Production

Yield: 1.8 tons per acre
100% whole cluster pressed
Yeast: native
48 days on skins
41% new French oak puncheons
22 months barrel-aged on lees

Wine Analysis

5.4 g/L titratable acidity
3.99 pH
14.5% alcohol
No residual sugar

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