



2018 K MILBRANDT SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Dark brooding spice, cold ash, black plum again echoing the aroma in the mouth. Black fruit, wet stone and assorted olives. Elegant to be sure.



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT & PAST SCORES

94 Points; #83 – ‘Top 100 Wine Values of 2021’; #3 – ‘Great Value Wines: 8 Washington Syrah for Under \$40’ (May 2022), *James Suckling*

“Blackberry, blueberry and walnut with some spice. Full-bodied, firm and polished. Chewy and balanced. Black fruit at the end. Drink now.”

93+ Points, *Jeb Dunnock*

“... ripe plums, candied violets, chocolate, and gamey, peppery herb nuances. Rich, round, and mouth-filling on the palate, this full-bodied Syrah packs a punch yet stays fresh, balanced, and incredibly drinkable...”

92 Points, *Vinous–Stephen Tanzer*

“Dark, bright ruby-red. Lovely mineral lift and a whiff of game to the aromas of black cherry and licorice...”

91 Points, ‘Tim Fish’s Smart Buys in Washington Syrah’, *Wine Spectator*

“This dense red is tightly wound with tannins yet offers plenty of deep blueberry, black olive and licorice flavors. Best from 2022 through 2030. 1,871 cases made.”

VINEYARDS

Clifton Hills Vineyard (51%)

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.

Northridge Vineyard (49%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Wahluke Slope

Production: 3.0 tons per acre, native yeast, 100% whole cluster fermentation, 42 days on skins | 18 months barrel-aged on lees in 27% new French oak barriques

Wine Analysis: 5.73 g/L titratable acidity, 3.90 pH, 14.5% alcohol, no residual sugar

UPC: 184745001000



HOUSE of SMITH