

# **2018 K PHIL LANE SYRAH**

# TASTING NOTES BY WINEMAKER CHARLES SMITH

A masterpiece waiting to arrive from some years in a patient cellar. Blackberry, forest floor, cold stone, white pepper, black olive, brine, cured meat and violets. Seamless entry to a long and insistent conclusion. Medium body, all enveloping flavor. A release not to be missed. The Home Estate Classic.



#### **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**

#### 96 Points, Jeb Dunnuck

"Always one of my favorite Syrahs from Smith ... comes from a tiny vineyard just to the east of the town of Walla Walla... it boasts a great nose of meaty red and black fruits, tobacco, truffle, tapenade... if you see a bottle, you should buy it!"

#### 95 Points, James Suckling

"A firm, chewy red with blackberry, cherry and hint of orange peel. Medium-bodied, linear, fresh and tight. Perfumed. Spicy, fruity and mysterious. A beautiful wine..."

#### 94 Points, Robert Parker's Wine Advocate

"...comes roaring out of the glass with a dense, chewy expression of freshly opened purple flowers and smoked herbs... black raspberry compote and juicy plum skin... Bravo, this is delicious."

## 93 Points, Vinous-Owen Bargreen

"...The palate is very finesse-driven, revealing medium-bodied black plum, black licorice, tobacco leaf and wild blackberry compote flavors alongside a great veil of tension..."

#### **VINEYARD**

#### **Phil Lane Vineyard** (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.

# WINEMAKING

Varietal Breakdown: 100% Syrah Appellation: Walla Walla Valley

Production: 2.2 tons per acre, Native yeast, 100% whole cluster fermentation, 51 days

on skins | 22 months barrel-aged on lees in 40% new French oak puncheons

Wine Analysis: 5.5 g/L titratable acidity, 3.94 pH, 14.0% alcohol, no residual sugar

**UPC**: 184745001321

