



2021 K VINTNERS KING COAL CABERNET SAUVIGNON-SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

The heart of darkness, deep and shimmering with energy. Earth, black coal, dark berries, ancient spice. All along for a thrilling ride that never ends.

VINTAGE NOTES

The 2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT SCORES & PAST SCORES

97 Points, *James Suckling*

“Currants, olives, wild green herbs and cardamom on the nose with a touch of white pepper. Then some graphite. It’s savory and wild, peppery, medium- to full-bodied, with tight and edgy tannins. Nervy and tightly wound. Crazy wine. Co-fermented 74% cabernet sauvignon and 26% syrah. Try from 2026.”

97 Points, *Jeb Dunnuck*

“The 2021 Cabernet Sauvignon-Syrah King Coal comes from the Stone Ridge Vineyard and is 74% Cabernet Sauvignon and 26% Syrah raised 22 months in 50% new oak. Slightly closed and reserved, it nevertheless has beautiful complexity in its cassis and assorted red and black fruits as well as notes of spicy oak, graphite, and leafy herbs. This beauty is medium to full-bodied, has fine, polished tannins, an elegant mouthfeel, and a great finish. It needs 2-3 years of bottle age, but it’s legit awesome juice.”

VINEYARD

Stoneridge Vineyard (100%)

Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12” deep, creating a calcium and iron rich media that forces roots to struggle.

WINEMAKING

Varietal Breakdown: 76% Cabernet Sauvignon, 24% Syrah

Appellation: Royal Slope

Production: 2.5 tons per acre, native yeast, 100% whole berry co-fermentation (Cabernet Sauvignon) / whole cluster co-fermentation (Syrah) in French oak tanks, 51 days on skins | 22 months barrel-aged on 50% new French oak barriques | 866 cases

Wine Analysis: 5.6 g/L titratable acidity, 3.9 pH, 14% alcohol, no residual sugar

UPC: 184745100079

