



2021 K VINTNERS KLEIN SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

A unicorn wine on a wind-blown basalt that takes a 4x4 to get to. Blueberry, cold stone, rich, powerful. A true history of Walla Walla Syrah.

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

96 Points, *Jeb Dunnuck*

“Deep ruby/plum-hued, with aromas of ripe blackberries, smoked herbs, pepper, and subtle iron and bloody notes, the 2021 Syrah Klein Vineyard is full-bodied, has a deep, rich, layered mouthfeel, plenty of tannins, and a great finish. This is a rich, powerful, serious Syrah that will keep for 15 years or more.”

95 Points, *James Suckling*

“Robust, deeply fruity and spicy, full of blackberry jam, blueberries, orange zest and black pepper. Moderate tannins bolster the ample flavors and give an appetizing bite to this low-yield, whole-cluster-fermented wine grown on volcanic soil. Drink or hold.”

VINEYARD

Klein Vineyard (100%)

This vineyard is located at the Southwestern end of the Walla Walla Valley. It's volcanic rock, with thin, wind-blown loess over basalt. The high elevation, 850 feet, means it doesn't freeze and is a fairly windy site. This vineyard produces low yields and powerful, unique wines.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Walla Walla Valley

Production: 1.9 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel tank, 47 days on skins | 22 months barrel-aged on lees in 50% new French oak puncheons | 214 cases

Wine Analysis: 6.2 g/L titratable acidity, 3.96 pH, 14.5% alcohol, no residual sugar

UPC: 184745001505

