



2021 K VINTNERS THE BEAUTIFUL SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Stone, dark fruit, cool ash, mouth filling yet with balance light as a feather. Once again living up to the name, The Beautiful.

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

97 Points, *James Suckling*

“Expressive nose of dried herbs, cracked pepper, violets, wild peaches and green olives. Deliciously open and fragrant with a full body yet fantastic freshness. So inviting, it pulls you in, with just the right amount of gamey and savory wildness. 96% syrah and 4% viognier co-fermented in concrete tanks, all whole cluster. Drink or hold.”

94 Points, *Jeb Dunnuck*

“Blended with 4% Viognier and all from the Powerline Vineyard in the Walla Walla Valley, the 2021 Syrah The Beautiful has a semi-opaque ruby hue to go with a more savory, red and black-fruited style that includes plenty of loamy earth, leather, and dried pepper notes. It’s medium to full-bodied, has ripe, polished tannins, and a great finish.”

VINEYARD

Powerline Estate Vineyard (100%)

Charles planted the 38-acre estate vineyard in the heart of the Walla Walla Valley, located over 1200 feet elevation. The soils are well-drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high, producing very well-balanced wines with remarkable complex characters.

WINEMAKING

Varietal Breakdown: 96% Syrah, 4% Viognier

Appellation: Walla Walla Valley

Production: 2.2 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 47 days on skins | 18 months barrel-aged on lees in 30% new French oak puncheons | 1079 cases

Wine Analysis: 6.0 g/L titratable acidity | 3.94 pH | 14.0% alcohol | no residual sugar

UPC: 184745100024

