



2021 K VINTNERS MILBRANDT SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Expressive, complex, substantial. Grilled lamb, tilled earth, roasted portobello mushroom expand with bold and detailed charm. Black pepper, black plum, orange zest and potpourri. Complex with elegance and personality, a true Washington 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

95 Points, *James Suckling*

“Peppery, smoky, meaty and gamy, this complex and detailed wine is restrained on the fruit side, but awesome in its savory, spicy, wood char and bitter orange character. Lean but flavorful, it’s an ager, too. Best from 2027.”

94 Points, *Jeb Dunnock*

“Blackberries, smoked meats, sappy herbs, and violets all define the 2021 Syrah Milbrandt Vineyard, an utterly classic Syrah from the Wahluke slope that has ripe, polished tannins, full-bodied richness, and a gorgeous finish. It picks up some iron, almost bloody nuances with time in the glass and is an impeccably made, textbook Syrah to drink over the coming decade.”

VINEYARD

Northridge Vineyard (51%)

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!

Clifton Hills Vineyard (49%)

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.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Wahluke Slope

Production: 3.0 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 45 days on skins | 18 months barrel-aged on lees in 25% new French oak puncheons

Wine Analysis: 6.3 g/L titratable acidity, 3.85 pH, 14.5% alcohol, no residual sugar

UPC: 184745001000

