



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 & PAST 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.”

93 Points, *Eric Guido–Vinous* (v2020)

“The Syrah Milbrandt lifts from the glass with wild herbal tones and savory spice. It’s silky and racy in character, with floral-laced black fruits and salty minerals that resonate throughout. While lightly structured, the 2020 finishes fresh, leaving a reverberation of acid-driven tension, as licorice and sour citrus tones are left to linger.”

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

