



2022 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

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT SCORES & PAST SCORES

94 Points, *Jeb Dunnuck*

"Blending 67% Cabernet Sauvignon and 33% Syrah, the 2022 King Coal offers sizable tannin structure and full-bodied intensity. Earthy, the Cabernet's classic notes of cedar and spiced oak show first, as the deep, dark black fruit of the Syrah builds strength on the midpalate. This is a supremely age-worthy wine that should go another 15-18 years."

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." (v 2021)

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: 67% Cabernet Sauvignon, 33% 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, 47 days on skins | 26 months barrel-aged on 60% new 225L barriques | 883 cases

Wine Analysis: 5.6 g/L titratable acidity, 3.9 pH, 14.5% alcohol, no residual sugar

UPC: 184745100079

