



# 2022 K VINTNERS KLEIN SYRAH

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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

### VINTAGE NOTES

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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

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#### *96 Points, James Suckling*

"Aromas of olive tapenade leap from the glass, combined with rosemary, dried flowers, blackberries and wild cherries. It's medium- to full-bodied, powerful and delicious. Ripe, yet with a cool freshness, and compact at the same time. Try from 2027."

#### *96 Points, Jeb Dunnock (v 2021)*

"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."

### VINEYARD

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#### **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

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**Varietal Breakdown:** 100% Syrah

**Appellation:** Walla Walla Valley

**Production:** 2 tons per acre, native yeast, 100% whole cluster fermentation in Stainless Steel Rules, 44 days on skins | 22 months barrel-aged on lees in 40% new 500L Puncheons | 283 cases

**Wine Analysis:** 5.8 g/L titratable acidity, 3.98 pH, 15% alcohol, no residual sugar

**UPC:** 184745001505



**HOUSE OF SMITH**