



2022 K VINTNERS PHIL LANE SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

It all starts with one acre of divine specialness, truly a treasure that produces the most unique and magnificent Syrahs... black cherry, leather, lilac, olive tapenade, charred cedar, and crushed slate... opulent complex and layered, so charming... burnt orange peel, baked plum, fresh fig, and baking spices... and it continues inviting one to explore the kaleidoscope of the senses.

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

100 Points, Jeb Dunnuck

"From another high-elevation site, the 2022 Syrah Phil Lane Vineyard benefits from cool air and ancient trees and is lovely in white pepper and crushed rock. There's a midpalate density to the wine and an ethereal nature that plays deceptively light on the palate. Purple flowers like lavender, violet, and wisteria complement and contrast against the denser meaty, stoney qualities that lend a richness and depth that's enduringly lovely and should be long-lived, 15-20 years more."

97 Points, James Suckling (v2021)

"Massive black fruit flavors meet black pepper and violet nuances in this full-bodied, rich and balanced wine. Black plums, blackberry jam, star anise and white pepper make it fascinating sip after sip. Grown in cobblestone soil at 1,300 feet. Best from 2028."

VINEYARD

Phil Lane Estate Vineyard (100%)

Located in the Walla Walla Valley, K's first estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbler loam in ancient riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Walla Walla Valley

Production: 2.5 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 40 days on skins | 22 months barrel-aged on lees in 50% new French oak puncheons | 128 cases

Wine Analysis: 5.9 g/L titratable acidity | 3.93 pH | 14.5% alcohol | no residual sugar

UPC: 184745001321

