2022 K VINTNERS THE DEAL SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

A shrouded jewel unveiled to embrace.... black plum, crushed dried roses, volcanic sand, cedar box and charcoal... generous with gorgeous refinement, precision and texture... it sings in chorus with black cherry, forest floor, white pepper, grilled rosemary, and a whisper of orange blossom that lingers into eternity… delightful and stunning beauty.



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

93 Points, Eric Guido–Vinous

"The 2022 Syrah The Deal opens with a vivid burst of black raspberry, rose petals, spiced orange peels and shavings of pine. It is soothingly round and soft-textured with tart wild berry fruits and mineral tones elevated by a twang of citrus and sweet herbs. Edgy tannins resonate through the dramatically long finish as hints of licorice add a bitter tinge. It's crazy to think that this sports a $35 suggested retail price."

96 Points, *James Suckling (v2021)*

"Rich, fruity and generous, but also spicy, smoky and well-braced by acidity and moderate tannins. It's a syrah that has it all, deep blackberry and blueberry flavors laced with white pepper, singed rosemary and black cherries that expand on the palate and linger on the finish. Drinkable now, but best from 2028."

VINEYARD

Sundance Vineyard (100%)

One of the oldest vineyards on the Wahluke Slope, planted in 1997. The site is topsoil over gravel, sand and broken down basalt with more caliche than other sites in the Wahluke. The vineyard, because of its aspect, is also a later ripening site allowing for great concentration.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Wahluke Slope

Production: 3.0 tons per acre, native yeast, 100% whole cluster fermentation in concrete and stainless steel tank, 45 days on skins | 22 months barrel-aged in 25% new 500L puncheons | 1704 cases produced

Wine Analysis: 6 g/L titratable acidity, 3.85 pH, 14% alcohol, no residual sugar

UPC: 184745100048

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