



# 2022 K VINTNERS THE HIDDEN SYRAH

## TASTING NOTES BY WINEMAKER CHARLES SMITH

---

The pinnacle of the Wahluke slope. A magical elixir. So dark, so dense. Blackest fruit, wet earth, seashells. Just one taste sent shivers down my spine. Outrageous!

## 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

---

### *97 Points, James Suckling*

"Wild raspberries, aniseed, olives, moss and roses on the nose, followed by a salty, mineral yet floral palate. It's medium to full-bodied with chalky, firm tannins. Powerful, but without heaviness. Long and stony finish. Tight for now. From four different clones of syrah from ancient soils, co-fermented and picked the same day, whole-cluster fermented."

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

"My favorite Syrah in the lineup, the 2021 Syrah The Hidden comes all from the Northridge Vineyard on the Wahluke Slope and was not destemmed and spent 21 months in used barrels. This deep ruby/purple-hued effort has a stunning bouquet of red and black fruits, camphor, new leather, ground pepper, and an almost Graves-like smoky, cold fireplace character. With full-bodied richness and beautiful concentration, it's flawlessly balanced, has silky, fine tannins, and a gorgeous finish. It's impressive every bit as much for its finesse and complexity as its richness and length."

## VINEYARD

---

### **Northridge Vineyard (100%)**

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!

## WINEMAKING

---

**Varietal Breakdown:** 100% Syrah

**Appellation:** Wahluke Slope

**Production:** 2.5 tons per acre, native yeast, 100% whole cluster fermentation in Stainless Steel Rules, 46 days on skins | 22 months barrel-aged on lees in 40% new French oak puncheons | 943 cases

**Wine Analysis:** 6.4 g/L titratable acidity, 3.81 pH, 14.5% alcohol, no residual sugar

**UPC:** 184745100147

