



# 2022 K VINTNERS MILBRANDT SYRAH

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Expressive, complex, substantial. Grilled lamb, tilled earth, roasted portobello mushroom expand with bold and detailed charm. Black pepper, black plum, orange zest and potpourri. Complex with elegance and personality, a true Washington 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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**95 Points, *Jeb Dunnock***

"Smoothly textured and velvety, with a punch of dried herb and dark brooding fruit, the tannins are supple and mouthfilling, accented in graphite and meat. Balanced, it remains fresh through a lengthy finish and shows the aging potential for another 10-12 years."

**95 Points, *James Suckling (v2021)***

"Peppery, smoky, meaty and gamy, this complex and detailed wine is restrained on the fruit side, but awesome in its savory, spicy, wood char and bitter orange character. Lean but flavorful, it's an ager, too. Best from 2027."

## VINEYARD

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### Northridge Vineyard (50%)

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!

### Clifton Hills Vineyard (50%)

Owned and farmed by the Milbrandt family, this vineyard is a vigor-limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained allowing total control of the canopy.

## WINEMAKING

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**Varietal Breakdown:** 100% Syrah

**Appellation:** Wahluke Slope

**Production:** 3.0 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 39 days on skins | 15 months barrel-aged on lees in 30% new French oak puncheons

**Wine Analysis:** 5.9 g/L titratable acidity, 3.86 pH, 14.0% alcohol, no residual sugar

**UPC:** 184745001000

