



2023 K VINTNERS PHIL LANE SYRAH



VINTAGE NOTES

The 2023 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2023 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT & PAST SCORES

100 Points, *Jeb Dunnuck* (v2022)

"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: 2.7 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 37 days on skins | 22 months barrel-aged on lees in 50% new French oak puncheons | 130 cases

Wine Analysis: 5.6 g/L titratable acidity | 3.91 pH | 13.5% alcohol | no residual sugar

UPC: 184745001321