



2023 K VINTNERS THE BOY GRENACHE



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

98 Points, James Suckling (v2022)

"Wonderfully aromatic, showing green and white pepper, olives, pomegranates, sour cherries and oranges. So lively, peppery and mouthwateringly fresh with a savory freshness. Medium-bodied and very fine, even ethereal and weightless. Salty and very, very long."

94 Points, Eric Guido - Vinous (v2022)

"The 2022 Grenache The Boy displays a stunning translucent ruby hue. Its bouquet includes crushed strawberries, sweet herbs and white smoke. It's soothingly round and pliant yet more lifted than anticipated, with depths of red and blue fruits riding silken textural waves. Tactile minerals add form as a sour citrus twang enlivens its long, gently tannic finale."

VINEYARD

Powerline Estate Vineyard (100%)

Charles planted the 38-acre estate vineyard in the heart of the Walla Walla Valley, located at over 1200 feet elevation. The soils are well-drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high, producing very well-balanced wines with remarkable, complex characters.

WINEMAKING

Varietal Breakdown: 100% Grenache

Appellation: Walla Walla Valley

Production: 1.9 tons per acre, native yeast, 25% whole cluster fermentation in concrete tank, 41 days on skins | 17 months barrel-aged on lees in 100% neutral French oak demi-muids | 683 cases

Wine Analysis: 5.7 g/L titratable acidity, 3.89 pH, 14% alcohol, no residual sugar

UPC: 184745001307