



2025 K VINTNERS ROSÉ SYRAH



VINTAGE NOTES

2025's weather was unremarkable, which is a good thing for grape growing! Winter was wet and mild, spring and summer were warm but not hot. September was one of the warmest in history, which led to rapid and consistent sugar development. The fruit got a perfect amount of hang time to develop beautiful flavors and impressively long and smooth tannins. Our Walla Walla vineyards did exceptionally well, and the caliber of these wines is very exciting. After a vintage off (the 2024 crop was decimated by freeze), the vines possessed extra vitality and the fruit quality was amazing. The wines are bold, balanced, impressive and possess great longevity.

CURRENT SCORES

92 Points, *James Suckling* (v2023)

"A distinctive, nervy, almost meaty wine that opens with fragrant raspberries and watermelon slices, then tighter raspberry and beefy syrah flavors hit the palate. Nicely linear and tense. Drink now."

89 Points, *Jeb Dunnuck* (v2023)

"The 2023 K Syrah Rosé comes all from the back acre of the Phil Lane Vineyard (which is all Syrah) and is juicy and racy, with bright orange and sour strawberry notes as well as hints of flowers. Medium-bodied, nicely balanced, and enjoyable on the palate, it's an impeccably made rosé to enjoy over the coming 6-12 months."

VINEYARD

Phil Lane 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: 4.2 tons per acre, native yeast, 100% whole cluster pressed in stainless steel tank | 5 months aged on lees in stainless steel tanks | 160 cases

Wine Analysis: 5.3 g/L titratable acidity, 3.68 pH, 12.5% alcohol, no residual sugar **UPC:** 184745100185