

# B. Leighton

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## 2017 B. LEIGHTON SYRAH

### TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

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Dark, dark and brooding like a great film noir. Wet rich earth, charred Herbs de Provence, fresh black cherry compote, continuous with a firm, luscious and salivating mouthfeel. This wine is gorgeous and, unlike most film noir, it finishes with a happy ending: filled with love and tears of joy.



### VINTAGE NOTES

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2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

### CURRENT & PAST SCORES

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#### **94 Points, *Jeb Dunnuck***

“The 2017 Syrah comes all from the Olsen Brothers Vineyard in the Yakima Valley and is a mix of the 383 and Phelps clones of Syrah. It was not destemmed and was brought up in just 15% new French oak. Ground pepper, meat, smoked game, and decayed flower notes all emerge from this Northern Rhone look-alike. It’s beautifully balanced, medium to full-bodied, and a rock star expression of Syrah to enjoy over the coming 8-10 years.”

#### **94 Points, *James Suckling***

“A spicy, flavorful red with plums, dried earth and sweet tobacco galore. It’s full-bodied and very intense. Spicy, clove-like aftertaste. Drink or hold.”

### WINEMAKING

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**Varietal Breakdown:** 100% Syrah

**Appellation:** Yakima Valley

**Vineyard(s):** Olsen Brothers Vineyard (100%)

**Production:** 1.6 tons per acre | Native yeast | 100% whole cluster pressed | 29 days on skins | 37% new French oak barriques | 18 months barrel-aged on lees

**Wine Analysis:** 5.4 g/L titratable acidity | 3.99 pH | 14.5% alcohol | No residual sugar

**UPC:** 184745007101



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