

SUBSTANCE

2017 SUBSTANCE VINEYARD COLLECTION KLEIN 'BX' BORDEAUX BLEND

TASTING NOTES BY WINEMAKER CHARLES SMITH

Truly one of a kind and best vintage to date. Crushed volcanic rock, cassis, tar, lilac and a potpourri in the nose that gives way to so much more. Discover for yourself.



VINTAGE NOTES

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

95+ Points, *Jeb Dunnuck*

“The 2017 Klein Bx Vineyard Collection checks in as a blend of 38% Cabernet Sauvignon, 34% Cabernet Franc, and 28% Merlot, all co-fermented and brought up in a mix of new and used barrels. It’s a rich, powerful, concentrated Bordeaux blend delivering lots of red and black fruits, ample leafy herb, tobacco, cedar, and damp earth nuances, full-bodied richness, and a deep, rich, layered texture and mid-palate. There are a lot of ripe tannins on the finish, and it’s holding things relatively close to its vest, which can be common in 2017. Give bottles 2-4 years in the cellar and it should drink brilliantly over the following 15 years.”

94 Points, *James Suckling*

“This is a field blend and shows intense tobacco-leaf and floral character. It’s full bodied, chewy and powerful. Wild and thought-provoking. Moss, bark and black-tea undertones. A blend of 38% cabernet sauvignon, 34% cabernet franc and 28% merlot.”

WINEMAKING

Varietal Breakdown: 38% Cabernet Sauvignon; 34% Cabernet Franc; 28% Merlot

Appellation: Walla Walla Valley

Vineyard(s): Klein Vineyard (100%)

Production: 1.7 tons per acre | Native yeast | 100% whole berry fermentation | 44 days on skins | 73% new French oak barriques | 28 months barrel-aged on lees

Wine Analysis: 5.6 g/L titratable acidity | 3.96 pH | 14.0% alcohol | No residual sugar

UPC: 184745003707



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