

B. Leighton

2021 B. LEIGHTON SYRAH

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

Dark, brooding, inviting with stunning beauty... black cherry, roasted seaweed, grilled Chantarelle mushrooms and burnt orange peel... comforting, exotic, firm and lush. Take a breath, absorb it in, take a sip... grilled meat, peaty like a smooth scotch on a cold night, fire ash... a complex old friendship... deep conversation.



VINTAGE NOTES

The 2021 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, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT & PAST SCORES

95 Points, *James Suckling*

“A spicy, peppery black-fruited wine with powerful fruit and spice flavors and a polished texture despite firm tannins and a full body. Concentrated black cherries, black peppers and star anise are warm and satisfying, lighting it up from within. Drinkable now, but best from 2028.”

94+ Points, *Owen Bargreen–Robert Parker’s Wine Advocate (v2020)*

“Layered and focused, the 2020 Syrah Olsen Brothers Vineyard begins with spicy dark red and black fruit tones. Full-bodied, spicy and lively, flavors o-f potpourri, black cherry and plum skin dance over the complex and food-friendly finish. Just under 1,800 bottles were made.”

93 Points, *Jeb Dunnuck (v2020)*

“...darker fruited, with some classic ground pepper and chocolate notes in a medium to full-bodied, spicy, meaty, exotic style that’s already drinking nicely. It shows a touch of the firmer tannins of the vintage, yet this is well done and will evolve for upwards of a decade.”

VINEYARD

Olsen Brothers Vineyard (100%)

Olsen Brothers is located on the Northwest bend of the Yakima River as it turns North at Red Mountain. The elevation averages about 1000 feet and the soils are sandy with broken basalt.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Yakima Valley

Production: 2.2 tons per acre, native yeast, 100% whole cluster fermentation in stainless steel Rules, 37 days on skins | 18 months barrel-aged on lees in 20% new French oak puncheons | 225 cases

Wine Analysis: 6.1 g/L titratable acidity, 3.91 pH, 14% alcohol, no residual sugar

UPC: 184745007101