



2018 K CATTLE KING SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Expansive. Gaining with every sip. Black fruit, cold earth, tumbled rock, black leather. Tremendous focus with a persistence like the finish that just won't quit!



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT SCORES

96 Points, *Jeb Dunnuck*

"...a complex bouquet of blackberries, mulberries, menthol, beef blood, and ground pepper. With a Cornas-like gaminess, medium to full body, and ripe, polished tannins..."

95 Points, *James Suckling*

"Spice, leather and some meat and dry-earth character to the strawberry and berry undertones. It's full-to medium-bodied with polished tannin tension and a firm finish..."

93 Points, *Vinous—Owen Bargreen*

"...delivers plenty of aromatic range, from rich dark fruits to stony undertones to *nori* and *crème de violette*. The palate is very fresh and refined, with beautiful length..."

90 Points, *Wine Spectator—Tim Fish*

"A wiry red, with tightly focused black cherry, grilled anise and smoked pepper flavors that build grip and tension toward well-buffed tannins. Best from 2024 through 2030..."

VINEYARD

Upland Vineyard (100%)

Located in the Snipes Mountain AVA in the heart of the Yakima Valley. With slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet, Upland is some of the oldest and most diverse soils in the state - ancient, rocky soils mostly untouched by the Missoula Floods.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Snipes Mountain

Production: 2.5 tons per acre, native yeast, 100% whole cluster fermentation, 45 days on skins | 22 months barrel-aged on lees in 56% new French oak puncheons

Wine Analysis: 5.8 g/L titratable acidity, 3.92 pH, 14.5% alcohol, no residual sugar

UPC: 184745001369

