



2018 K THE DEAL SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Liquid olive, black fruit, campfire ash; penetrating and insistent degrees of gravel, warm earth, dark coffee, cool stone. Medium bodied, full-flavored. Complete.

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 & PAST SCORES

96 Points; #17 – ‘Top 100 Wine Values of 2021’; #1 – ‘Great Value Wines: 8 Washington Syrah for Under \$40’ (May 2022), James Suckling

“Some tea-bag and sweet-tobacco character to the dark-fruit and lightly toasted-oak character on both the nose and palate. Full-bodied, chewy and polished with a long, flavorful finish. Fine, powdery tannins. Needs time to soften, but already very pretty...”

95 Points, Jeb Dunnuck

“Currants, savory spices, dried flowers, charcoal, and loamy earth ... savory, earthy notes, it hits the palate with medium to full-bodied richness, a rounded, expansive texture, and ripe, polished tannins...”

92 Points, Vinous/Owen Bargreen

“...pretty red florals and a core of dark fruits, with shades of wet sand producing a lovely salty, mouthwatering effect.”

90 Points, ‘10 Marvelous Washington Reds at 90+ Points’, Wine Spectator–Tim Fish

“A brawny red that shows more muscle than fruit, with blueberry and raspberry flavors framed by vibrant acidity and prickly tannins... Best from 2024 through 2031...”

VINEYARD

Sundance Vineyard (100%)

One of the oldest vineyards on the Wahluke Slope, planted in 1997. The site is topsoil over gravel, sand and broken down basalt with more caliche than other sites in the Wahluke. The vineyard, because of its aspect, is also a later ripening site allowing for great concentration.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Wahluke Slope

Production: 2.9 tons per acre, native yeast, 100% whole cluster fermentation, 48 days on skins | 30% new French oak puncheons, 21 months barrel-aged on lees

Wine Analysis: 5.5 g/L titratable acidity, 3.82 pH, 14.5% alcohol, no residual sugar

UPC: 184745100048



HOUSE of SMITH