# **SUBSTANCE VINEYARD COLLECTION** KLEIN 'BX' BORDEAUX BLEND 2018

# **TASTING NOTES BY WINEMAKER CHARLES SMITH**

Concentrated and layered like a rose bud, revealing itself one petal at a time. This wine oozes with flavor and personality. I leave you to discover its majesty and mystery yourself. The best Bx ever!



## **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, Jeb Dunnuck

"A field blend of 41% Merlot, 36% Cabernet Sauvignon, and the rest Cabernet Franc, the 2018 Klein BX Blend is straight-up brilliant stuff, offering a killer bouquet of ripe darker cherry and currant fruits as well as dried tobacco, new leather, baking spices, and chocolate. This full-bodied, seamless, incredibly elegant, yet also concentrated beauty is going to knock your socks off any time over the coming 10-15 years."

#### 94 Points (+ 'Buy Now: Washington Wines', January 2023), James Suckling

"Pleasant aromas of ripe red fruit and berries, nutmeg and milk chocolate. Full-bodied with tight tannins. Rich palate with brooding character. Plush and comfortable in its depth and intensity. Cocoa powder and espresso come through... Best after 2023."

92 Points, Anthony Mueller–Robert Parker's Wine Advocate (v2017)

# VINEYARD

#### Klein Vineyard (100%)

This vineyard is located at the Southwestern end of the Walla Walla Valley. It's volcanic rock, with thin, wind-blown loess over basalt. The high elevation, 850 feet, means it doesn't freeze and is a fairly windy site. This vineyard produces low yields and powerful, unique wines.

### WINEMAKING

Varietal Breakdown: 41% Merlot, 36% Cabernet Sauvignon, 23% Cabernet Franc Appellation: Walla Walla Valley

**Production**: 2.6 tons per acre, native yeast, 100% whole berry fermentation, 48 days on skins I 28 months barrel-aged on lees in 65% new French oak barriques

**Wine Analysis**: 5.5 g/L titratable acidity, 3.84 pH, 14% alcohol, no residual sugar **UPC**: 184745003707

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