

B. Leighton

2019 B. LEIGHTON SYRAH

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

What a stunner! Right out of the gate it sings to you, “I am Syrah.” Take a sip. Black as night, brooding, bold and brilliant. It has so much to offer – take your time to embrace it. Black plum, chalk, camphor and wild blueberry – so complex, so much depth. Truly this is a wine full of discoveries!



VINTAGE NOTES

The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

CURRENT & PAST SCORES

94 Points, *James Suckling*

“Aromas of mint, black cherry and coffee. Full-bodied and rather cool and well spiced. Vanilla, paprika and rosemary all come through. Very well balanced. The chewy tannins are coated in spice and fruit. This needs some time to show everything it is capable of. Best after 2024.”

94 Points, *Vinous–Owen Bargreen*

“... Right away, it shows off its fleshy core of bright red cherry and guava alongside suggestions of blood orange zest, smoked brisket and black olive tapenade on the palate. Lithe and medium-bodied, with good freshness and a silky texture, this great new Syrah will provide drinking enjoyment for another decade to come.”

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: 1.3 tons per acre, native yeast, 100% whole cluster fermentation, 35 days on skins | 28% New French oak puncheons, 21 months barrel-aged on lees

Wine Analysis: 6.2 g/L titratable acidity | 3.91 pH | 14.5% alcohol | no residual sugar

UPC: 184745007101



HOUSE OF SMITH