



2019 K KLEIN SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Intense. Timeless. Dark. Cured olives, black cherry, worn leather, and pipe tobacco carry seamlessly into robust camphor, dry-aged beef, and chalk. A wine with courage and lots of heart. A stunner!

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

96 Points, *Jeb Dunnuck*

“Darker fruits, black olive tapenade, pepper, and ample leafy herb notes all emerge from the 2019 Syrah Klein Vineyard, a big, smoky, meaty, tannic, and full-bodied Syrah. Coming from a single vineyard located on the western side of the Walla Walla Valley, it will benefit from just a year or two of bottle age and keep for over a decade.”

95 Points, *James Suckling*

“An intriguing nose of black cherry, roasted red pepper and coriander. Full-bodied with fine, gripping tannins. Lots of herbs and ground spice on the palate. Well balanced, with real depth and complexity. Charcoal and tar at the finish. Brooding and delicious. Best after 2024.”

93 Points, *Robert Parker's Wine Advocate* (v2018)

92 Points, *Vinous–Owen Bargreen* (v2018)

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: 100% Syrah

Appellation: Walla Walla Valley

Production: 1.9 tons per acre, native yeast, 100% whole cluster fermentation, 49 days on skins | 45% new French oak puncheons, 22 months barrel-aged on lees | 221 cases

Wine Analysis: 5.8 g/L titratable acidity, 3.94 pH, 15% alcohol, no residual sugar

UPC: 184745001505

