



2020 K MILBRANDT SYRAH

TASTING NOTES BY WINEMAKER CHARLES SMITH

Darkly flavored and super juicy. Oozing with black raspberry, black plum, blackberry, dates. Orange marmalade, cracked black pepper, cardamom, Columbia River gravel. Silky, sexy, Milbrandt.

VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT SCORES

95 Points, *James Suckling*

"This is ripe and meaty, with attractive purple fruit, cocoa, sage and wet earth. Full and dense with firm, chewy tannins and a broad, chalky texture. Structured and muscular with a long blue-fruit finish. Better from 2025."

93 Points, *Eric Guido-Vinous*

"The Syrah Milbrandt lifts from the glass with wild herbal tones and savory spice. It's silky and racy in character, with floral-laced black fruits and salty minerals that resonate throughout. While lightly structured, the 2020 finishes fresh, leaving a reverberation of acid-driven tension, as licorice and sour citrus tones are left to linger."

VINEYARD

Northridge Vineyard (67%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

Clifton Hills Vineyard (33%)

Owned and farmed by the Milbrandt family, this vineyard is a vigor-limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained allowing total control of the canopy.

WINEMAKING

Varietal Breakdown: 100% Syrah

Appellation: Wahluke Slope

Production: 2.5 tons per acre, native yeast, 100% whole cluster fermentation SS Rules, 52 days on skins | 16 months barrel-aged on lees in 30% new French oak puncheons

Wine Analysis: 6.0 g/L titratable acidity, 3.92 pH, 14% alcohol, no residual sugar

UPC: 184745001000

