



# 2012 K RIVER ROCK SYRAH

*A trail blazing syrah from a rocky-river bed vineyard. The restraint in this wine creates tension in an electrifying fashion that just one word comes to mind, WOW! Camphor, crushed stone, pan grille with stay power for 20+ years. A great wine.*

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## BLEND

100% Syrah

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## APPELLATION

Walla Walla Valley

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## PRODUCTION

Yield: 2.5 Tons Per Acre

100% Whole Cluster

Yeast: Native

42 Days on Skins

30% New Oak Puncheons

22 Months Barrel-Aged on Lees

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## WINE ANALYSIS

5.4 g/L Total Acidity

3.92 pH

14.5% Alcohol

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## UPC

184745001342

## CURRENT & PAST SCORES

### 94 Points, *Robert Parker's Wine Advocate*

"Another classic Walla Walla Syrah, the 2012 Syrah River Rock Vineyard comes from the southern end of the Walla Walla Valley and the region known as "The Rocks." Giving up lots of damp earth, underbrush, pepper, iron, and tobacco leaf, it's full-bodied, loaded with fruit and texture, and has good tannin that comes through on the finish. These hedonistic beauties from this terrior always drink nicely in their youth, yet they surprise in the cellar well and have a lengthy drink window. In this case, I suspect this will be better in a year, and have 10-12 years or more of total longevity."

### 92 Points, *Robert Parker's Wine Advocate*

"Rich and velvety, layered with dark plum, boysenberry and black olive notes, playing against snappy tannins on a taut frame that sends the flavors bursting through the finish. Best from 2017 through 2022."

## VINEYARDS

**River Rock:** Owned and farmed by Dana Dibble, planted in 2001. The site is located south of Walla Walla in the old Walla Walla River bed; the soil is rocky and with great drainage. The clone of Syrah sourced is Tablas Creek, which thrives in the big river stone cobble. This is the warmest site in the Walla Walla Valley.

## VINTAGE:

Washington vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory. Depth of color and flavor in an abundant crop that retained its desired acidity seem to have put a smile on most winemakers' faces. Following several cooler vintages, 2012 allowed the vines to ripen normally. The waves of fruit came in smoothly. Fruit could hang longer without worrying about getting too ripe. The steady ripening also allowed for beautiful structure and elegance.

