



2012 K ROCK GARDEN SYRAH

Supple, rich & earthy, areal, oh-so-profound wine with great depth. Asian 5 spice, cool ash, game and just exotic. Oh-so-smooth, deep & classic.

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Native yeast, hand punched down, lengthy maceration. Basket pressed, native malolatic. Aged 25% New French oak, Sirugue and Ermitage, 18 months in barrel.

WINE ANALYSIS

5.25 g/L Total Acidity

3.81 pH

13.5% Alcohol

CURRENT & PAST SCORES

93-95 points, Robert Parker's *The Wine Advocate*

"The first vintage for the cuvee, the 2012 Syrah Rock Garden has fabulous aromas and flavors of plum, pepper, earth, spiced meats and underbrush that flow seamlessly to a full-bodied, layered and decadently textured Syrah that has polished tannin, no hard edges and a great finish. Given the amount of fruit and texture, it should be approachable on release, yet evolve gracefully for 10 to 15 years."

VINEYARDS

The vineyards we work with are farmed using the most up to date sustainable practices.

Rock Garden: Planted in 2006, in the cobblestones of the rocks in Walla Walla and Freewater with very cobbly loam soil. With high density planting at six by four feet, both Phelps and Tablas Creek clones are planted in the ten-acre site. This is a beautiful spot that produces very distinctive wines.

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.

