



## 2012 ROYAL CITY SYRAH

*Only one is Royal City! Not just in a name, but in everything it is. Green and black olive, dry meat, roasted meat, camphor, warm earth, crushed rock. So elegant. Complex. Concentrated with finesse forever.*

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### BLEND

100% Syrah

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### APPELLATION

Columbia Valley

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### PRODUCTION

Yield: 2 Tons Per Acre

100% Whole Cluster

Yeast: Native

40 Days on Skins

60% New Oak

22 Months Aged on Lees in Puncheons

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### WINE ANALYSIS

.51 g/100ml Total Acidity

3.89 pH

13.5% Alcohol

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### CURRENT & PAST SCORES

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

"Another wine that flirts with perfection is the 2012 Royal City Syrah. From Stoneridge Vineyard in the Columbia Valley, it offers up a smorgasbord of aromas and flavors, including kirsch and dark fruits, gamey meats, pepper, liquid rock and olive brine. Insanely textured, with full-bodied richness and power, loads of sweet tannin and blockbuster length, give it a year or so and then drink this incredible Syrah over the following decade."

#### **95 Points, Wine Spectator**

"Meaty, supple and expressive, with layers of minerality and smoky notes playing against earthy, lifted blackberry and dark plum flavors at the core. Tautly paced and harmonious, this finishes long, with miles to go. Drink now through 2024."

### VINEYARDS

**Stoneridge Vineyard:** Located northeast of the Wahluke Slope AVA, across the Saddle Mountains, near Royal City. Very rocky soils, in fact six different kinds, make up the complex profile of aptly named Stoneridge. The vineyard is a mix of Malaga, silt, loam and big rocks of fractured basalt and caliche. It is a warm site with good air drainage and lots of wind. This windy site has naturally reduced yields and limited vigor encouraging robust, yet supple tannins that add to the aging potential of the wine. The thick-skinned fruit produces intense color and wild aromatics. 2008 is the first year we purchased anything besides Syrah from there, but now we are taking almost the entire vineyard to round out our top tier Charles Smith Wines portfolio.

### VINTAGE

Washington's vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory. Depths of color and flavor in an abundant crop that retained its desired acidity seems 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.

