



# 2012 K CATTLE KING SYRAH

*Concentrated! A thrill just to smell the blackberries, crushed rock, licorice. Even better with cool campfire, floral and graphite palate. Destined to be a K classic!*

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## BLEND

100% Syrah

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## APPELLATION

Snipes Mountain

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## PRODUCTION

Yield: 2.3 Tons Per Acre

100% Whole Cluster

Yeast: Native

43 Days on Skins

60% New Oak

22 Months Barrel Aged on Lees

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## WINE ANALYSIS

.51 g/100ml Total Acidity

3.89 pH

13.5% Alcohol

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## UPC

184745001369

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## CURRENT & PAST SCORES

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

“One of the greatest Syrahs coming out of Washington is the 2012 Cattle King Syrah, and it’s every bit as good as the more widely known Royal City Syrah. Coming from the Upland Vineyard on Snipes Mountain, my notes start with “wow,” and then include a few more expletives. Exhibiting sensational notes of blackberry, cassis, licorice, crushed flowers, crushed rocks and graphite, this inky colored 2012 is full-bodied, massively concentrated and seamless with incredible purity and length. If I had a bottle, I’d drink it tonight. Nevertheless, I’m sure it will evolve gracefully for at least another decade.”

### **91 Points, Wine Spectator**

“Dense and focused, with generous wild blueberry and meaty spice flavors set on a taut beam against firm tannins. Finishes with extra oomph. Best from 2017 through 2022.”

## VINEYARDS

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

**Upland:** Located in the Snipes Mountain AVA in the heart of the Yakima Valley. With slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet, Upland is some of the oldest and most diverse soils in the state - ancient, rocky soils mostly un-touched by the Missoula Floods.

## 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.

