



2012 K KLEIN SYRAH

Bring on the Walla Walla power. Cured meat, white pepper, scorched earth, violets on a big, yet elegant palate. Wine for the cellar. One that will give for a long time.

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 1.8 Tons Per Acre

100% Whole Cluster

Yeast: Native

41 Days on Skins

55% New Oak

22 Months Aged on Lees in Puncheons

WINE ANALYSIS

.55 g/100ml Total Acidity

3.89 pH

14.5% Alcohol

UPC

184745001505

CURRENT & PAST SCORES

98 Points, Robert Parker's Wine Advocate

"A wine that will flirt with perfection in another couple years, the 2012 Klein Syrah comes from Walla Walla, and like all of the Syrahs here, was fermented with 100% whole clusters. White pepper, smoked meats, violets and both red and black fruits all soar from this beauty, and on the palate, it's full-bodied, thrillingly concentrated and perfectly balanced. While a big wine, it's the purity of fruit that sets this apart. Give it a year or two and drink over the following decade."

94 Points, Wine Spectator

"Rich and deep, with tannins tightly woven into a smooth blanket that wraps around a powerful core of blueberry, blackberry and smoky, peppery flavors. Persists into the long, harmonious finish. Best from 2017 to 2025."

VINEYARDS

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

Klein Vineyard: This vineyard is located at the Southwestern end of the Walla Walla Valley. It's volcanic rock, with thin, wind-blown loess over basalt. The high elevation, 850 feet, means it doesn't freeze and is a fairly windy site. This vineyard produces low yields and powerful, unique wines.

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.

