



2012 K THE HIDDEN SYRAH

Tastes like purple. No? Black purple. Dark fruit. Liquid smoke. Stone. Floral. Deep and very generous. It gives and gives and gives!

BLEND

100% Syrah

APPELLATION

Wahluke Slope

PRODUCTION

100% Whole Cluster

Yeast: Native

48 Days on Skins

60% New Oak

22 Months Barrel-Aged on Lees

WINE ANALYSIS

.51 g/100ml Total Acidity

3.89 pH

13.5% Alcohol

UPC

184745100147

CURRENT & PAST SCORES

98 Points, Robert Parker's Wine Advocate

"One of the most impressive Syrahs from Washington is Smith's The Hidden, which comes all from the Northridge Vineyard on the Wahluke Slope. The 2012 The Hidden Syrah certainly doesn't disappoint and has jaw-dropping good notes of black and blue fruits, ground pepper, violets, lavender and smoked meats that flow, seamlessly to a volumptuously textured, full-bodied, still young and yet evolved Syrah that will benefit from short-term cellaring, and have 15 years or more of overall longevity. This is truly spectacular."

92 Points, Wine Spectator

"A broad, powerful and expressive red, brimming with blackberry, fresh currant, black pepper and clove flavors that gain traction against a bed of tannins and race into the long and generous finish. Best from 2018 through 2024."

VINEYARDS

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

Northridge: Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

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.

