



2013 MOTOR CITY KITTY SYRAH

A dark, dense mouthful of boysenberry, blackberry and damp earth. Layer in olives and blood for a savory, expansive wine.

BLEND

100% Syrah

APPELLATION

Yakima Valley

PRODUCTION

Yield: 2.5 Tons per Acre

Yeast: Native

47 Days on Skins

44% New French Oak

22 Months Barrel-Aged

WINE ANALYSIS

6.1 g/L Titratable Acidity

3.9 pH

14.5% Alcohol

UPC

184745001109

CURRENT & PAST SCORES

96 Points, Robert Parker's Wine Advocate

"Hold onto your hats with this puppy, the 2013 MCK Syrah comes from the highest elevation parcels in Dick Boushey's Boushey vineyard, from altitude close to 1,300 feet. From three different clones (Phelps, 174 and 383) and aged 23 months in 30% new 400 liter puncheons, it comes screaming out of the glass with notes of gamey meats, black currants, lavender, flowers and black raspberries. Reminiscent of ripe Cote Rotie, it has full bodied richness, fine, fine tannin, solid concentration and a great finish. Count me a fan and this fabulous Syrah will drink well for another decade or more."

VINEYARD

Boushey: Owned by Dick Boushy, one of the premier vineyard owners in Washington State. This vineyard was planted by Dick with the help of Brennon Leighton. This is the highest elevation plot and has a southwestern slope and sandy volcanic soils. Three clones of Syrah are planted on this site: 383, 174 and Joseph Phelps.

VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.



SIXTO



WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

