



2014 K MILBRANDT SYRAH

Textbook K Syrah. THIS IS IT! Game, black olive, crushed stone and a bouquet of fresh flowers thrown in. WOW!

BLEND

100% Syrah

APPELLATION

Wahluke Slope

PRODUCTION

Yield: 3 tons per acre

Yeast: Native

40 Days on Skins

35% New Oak

16 Months Barrel-Aged

WINE ANALYSIS

5.8 g/L Titratable Acidity

3.72 pH

15.0% Alcohol

UPC

184745001000

CURRENT & PAST SCORES

94 Points, *Robert Parker's Wine Advocate*

"Probably the greatest vintage of this cuvee to date, the 2014 Syrah Milbrandt Vineyard is 100% Syrah, fermented with 100% whole clusters, that spent 15 months in 20% new French oak barrels and puncheons. This beauty is overflowing with notes of cassis, caramelized meats, licorice and spice, which gives way to a full-bodied, concentrated, superbly textured Syrah that can be enjoyed today, or cellared for a decade."

VINEYARD

In 1997 Butch and Jerry Milbrandt planted their first grapevines in Washington's Columbia Valley AVA. At first glance, Eastern Washington is not your typical wine country. It's a remote, windswept, high desert dotted with sagebrush and tumbleweeds. It also holds some of the most breath-taking terrain, ranging from deep river gorges to vast mountain ranges and undulating hills formed by Ice Age floods and ancient volcanoes. This wine is a homage to the Milbrandt brothers, Butch and Jerry.

Clifton Vineyard (38%): Owned and farmed by the Milbrandt family, this vineyard is a vigor limiting mix of stone strewn sand transitioning over the first two feet of soil to deep glacially deposited gravel. These soils are extremely well drained, allowing total control of the canopy.

Northridge (62%): Koehler loamy fine sand over cemented silica; ancient pre-flood soils, a very unique 92 acre site on the Wahluke Slope. Planted in 2003.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity, to produce bright, focused white wine.



SIXTO



WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

