



2013 K RIVER ROCK SYRAH

Immediately earthy, meaty and brooding. A finessed mouthful of crushed stone, cool ash, hung meat and savory herb. Long on the palate and long in the memory.

BLEND

100% Syrah

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 1.8 Tons per Acre

Yeast: Native

41 Days on Skins

25% New French Oak

20 Months Barrel-Aged

WINE ANALYSIS

6.0 g/L Titratable Acidity

4.07 pH

14.5% Alcohol

UPC

184745001383

CURRENT & PAST SCORES

94 Points, *Robert Parker's Wine Advocate* (2012 vintage)

"Another classic Walla Walla Syrah, the 2012 Syrah River Rock Vineyard comes from the southern end of the Walla Walla Valley and the region known as "The Rocks." Giving up lots of damp earth, underbrush, pepper, iron, and tobacco leaf, it's full-bodied, loaded with fruit and texture, and has good tannin that comes through on the finish. These hedonistic beauties from this terroir always drink nicely in their youth, yet they surprise in the cellar well and have a lengthy drink window. In this case, I suspect this will be better in a year, and have 10-12 years or more of total longevity."

92 Points, *Wine Spectator* (2012 vintage)

"Rich and velvety, layered with dark plum, boysenberry and black olive notes, playing against snappy tannins on a taut frame that sends the flavors bursting through the finish. Best from 2017 through 2022."

VINEYARD

River Rock: Owned and farmed by Dana Dibble, planted in 2001. The site is located south of Walla Walla in the old Walla Walla River bed; the soil is rocky and with great drainage. The clone of Syrah sourced is Tablas Creek, which thrives in the big river stone cobble. This is the warmest site in the Walla Walla Valley.

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.



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