



2014 K THE BEAUTIFUL SYRAH

It begins with a profound darkness, then gives way to black olive, hung meat, dark fruit and herbs. Assertive yet feminine. What else, if not beautiful?

BLEND

96% Syrah, 4% Viognier

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 2.4 Tons per Acre
100% Whole Cluster
Yeast: Native
Co-fermented with 4% Viognier
41 Days on Skins
50% New Puncheons
20 Months Barrel-Aged on Lees

WINE ANALYSIS

.60 g/L Titratable Acidity
3.98 pH
14.5% Alcohol

UPC

184745100024

CURRENT & PAST SCORES

94-97 Points, *Robert Parker's Wine Advocate*

"A blend of Syrah co-fermented with 2-3% Viognier, aged all in puncheons, the 2014 Syrah The Beautiful (which now comes all from the Powerline vineyard in Walla Walla... it previously included grapes from Phil Lane and The Rocks) reveals an inky purple color as well as classic Syrah notes of aged beef, olive tapenade, chocolate and ripe dark fruits. Full-bodied, pure, layered and elegant, it lives up to its name and will be up with the top handful of wines in the vintage."

94 Points, *Wine Spectator*

"A big, bold wine, with a sense of style and grace, offering floral blueberry and lavender aromas and savory dark raspberry, tapenade and pepper flavors. Drink now through 2024."

VINEYARD

Powerline: A 30-acre Estate Vineyard planted in 2012 in the foothills of the Blue Mountains, just south of Walla Walla in the Walla Walla Valley AVA. The soils are well-drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The cobblestone rock was brought down river from the Blue Mountains and deposited on top of the ancient river bed. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high and alcohol low, producing very well-balanced wines with remarkable complex characters.

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

