



2014 K MOTOR CITY KITTY SYRAH

Deep and mouth filling. It opens with wet stone, dry herbs and a decidedly earthy palate. It gives way to tanned leather and cool fireplace ash. Long and compelling it is my sole holiday release.

BLEND

100% Syrah

APPELLATION

Washington State

PRODUCTION

Yield: 2.3 Tons per Acre
Yeast: Native
43 Days on Skins
30% New French Oak Puncheons
22 Months Barrel-Aged on Lees

WINE ANALYSIS

5.7 g/L Titratable Acidity
3.97 pH
14% Alcohol

UPC

184745001109

CURRENT & PAST SCORES

95 Points, *Robert Parker's Wine Advocate*

“Named after a cat owned by Charles when he was living in Walla Walla, the 2014 M C K Syrah sports a deep purple color as well as ripe, decadent notes of black fruits, plums, graphite, crushed rock and licorice. Big, sexy, seamless and pure, with present, yet ripe tannin, drink it through 2024. It’s worth noting that this comes completely from the River Rock vineyard in this vintage. As usual, it’s a crazy value.”

93 Points, *Wine Enthusiast*

“This aromatically brooding wine brings aromas of brown stems, scorched earth, smoked meat, iron, violets, orange peel and blue and black fruit. The flavors coat the palate from end to end with silky soft, unabashedly appealing fruit and savory notes. It hits the delicious gong hard, with an enduring finish.”

VINEYARD

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

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

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 wines.



SIXTO



WINES OF SUBSTANCE

B. Leighton