



# 2016 K VINTNERS ROSÉ

*One acre grown, single vineyard estate. Anchored in a dried ancient riverbed littered with cobblestone. A rosé of exceptional quality. Broad and seamless delivering up pomegranate, strawberry, cardamom, mint and so much more. A rare wine indeed.*

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## BLEND

100% Syrah

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## APPELLATION

Walla Walla Valley

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## PRODUCTION

Yield: 2 tons per acre  
Yeast: native  
100% whole cluster pressed  
Stainless steel tank fermentation  
No malolactic fermentation  
4 months barrel-aged on lees

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## WINE ANALYSIS

8.2 g/L titratable acidity  
3.40 pH  
12% Alcohol

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## UPC

184745100185

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## CURRENT & PAST SCORES

**89 Points, Robert Parker's Wine Advocate (v2014)**

“Made from a direct press of Syrah, the 2014 Rose offers lots of strawberry and orange rind-like notes to go with a clean, classy, balanced style on the palate. It's a quality rose to drink over the coming summer months.”

## VINEYARD

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

**Phil Lane (100%):** Located in the Walla Walla Valley, K's first estate vineyard and part of the original homestead property. Soil composition consists of Yakima cobbly loam in ancient dried riverbed. This well-drained site is part of the Mill Creek drainage system, resulting in a cooler climate than other parts of the Valley. The vines are trained very low to take advantage of the radiant heat provided by the large cobbles. Floral aromatics like lavender and lilac are common. The vineyard is named for Phil Lane Sr., who raised his family on the property. His colorful past included amateur and professional boxing, the first Native American to obtain a degree in forestry, two citations from President Lyndon B. Johnson, a passion for training quarter horses, and a love for the Wallowa and Blue Mountains.

## VINTAGE

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.



SIXTO



WINES OF SUBSTANCE

B. Leighton